

## These Ranch Chicken Sandwiches Are My Favorite Slow Cooker Comfort Food

There's nothing better than a dinner that practically cooks itself-and these



METHOD

**Slow cooker**

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SOURCE

**ChefManiac**

### INGREDIENTS

2 lbs boneless, skinless chicken breasts  
1 packet ranch seasoning mix (1 oz)  
1 block (8 oz) cream cheese, softened  
¾ cup chicken broth  
4 slices cooked bacon, crumbled (optional)  
6 sandwich buns  
Optional Toppings:  
Shredded lettuce  
Sliced pickles  
Sliced cheese (cheddar, provolone, or pepper jack work great)

### DIRECTIONS

1. ? Step 1: Add Ingredients to Crock Pot: Place chicken breasts in the bottom of your slow cooker. Sprinkle the ranch seasoning packet over the top. Add cream cheese (cut into chunks) and pour in chicken broth.
2. ? Step 2: Slow Cook It: Cover and cook on low for 6-7 hours or high for 3-4 hours, until chicken is fully cooked and tender.
3. ? Step 3: Shred and Mix: Remove the lid and shred the chicken directly in the crock pot using two forks. Stir to mix everything together into a creamy, ranchy, irresistible filling.
4. ? Step 4: Add Bacon (Optional): If using, stir in crumbled cooked bacon just before serving.
5. ? Step 5: Assemble the Sandwiches: Spoon the creamy chicken onto toasted sandwich buns. Top with cheese, lettuce, pickles, or any other toppings you like. Serve warm and enjoy!

### SWAPS & NOTES

Chicken thighs can be used for extra tenderness and flavor.  
Greek yogurt or sour cream can lighten it up.

Add red pepper flakes or diced jalapeños.

Low-carb option: Serve the chicken in lettuce wraps or over cauliflower rice.

### TIPS FOR SUCCESS

Don't skip the broth: It keeps the chicken moist and helps everything blend.

Double the batch: Perfect for parties, tailgates, or meal prep.

Toast the buns: Adds a bit of crunch and keeps them from getting soggy.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/these-ranch-chicken-sandwiches-are-my-favorite-slow-cooker-comfort-food/>