

## The Best Dump-and-Go Crockpot Chicken and Gravy Recipe

There's nothing quite like a cozy meal that practically cooks itself.



METHOD

**Slow cooker**

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SOURCE

**ChefManiac**

### INGREDIENTS

- 2 lbs boneless, skinless chicken breasts
- 1 packet (1 oz) chicken gravy mix
- 1 packet (1 oz) ranch seasoning mix
- 1 can (10.5 oz) cream of chicken soup
- 1 cup chicken broth
- $\frac{1}{2}$  tsp black pepper
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp onion powder
- $\frac{1}{2}$  cup sour cream (optional, for extra creaminess)

### DIRECTIONS

1. Prepare the Crockpot: Place chicken breasts at the bottom of your crockpot.
2. In a medium bowl, whisk together the chicken broth, cream of chicken soup, gravy mix, ranch seasoning, black pepper, garlic powder, and onion powder until smooth.
3. Cook the Chicken: Pour the seasoned gravy mixture over the chicken.
4. Cover and cook:
5. On LOW for 6-7 hours
6. Or HIGH for 3-4 hours
7. The chicken should be fork-tender.
8. Shred and Finish: Once cooked, shred the chicken right in the crockpot using two forks.
9. Stir in the sour cream (if using) for an extra creamy texture.

### SWAPS & NOTES

Chicken thighs work just as well and add more richness.  
Cream of mushroom soup can be used for a deeper, earthy flavor.

If you're sensitive to salt, choose low-sodium broth and seasoning mixes.

Try a splash of heavy cream or plain Greek yogurt for a creamy finish. ??? Step-by-Step Directions 1.

### TIPS FOR SUCCESS

Avoid lifting the lid too often -it adds extra cook time.  
Double the recipe and freeze half for an effortless meal later.

If using frozen chicken, add an extra hour to cooking time.

Use a fat separator or skim the top if you prefer a less oily gravy. ?

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

Original recipe: <https://chefmaniac.com/the-best-dump-and-go-crockpot-chicken-and-gravy-recipe/>