

## Slow Cooker Chicken and Gravy - Creamy, Cozy, and Family-Friendly

Crockpot Chicken and Gravy Recipe



**TIME**  
**10 min**

**METHOD**  
**Slow cooker**

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### 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
- $\frac{1}{8}$  tsp black pepper
- $\frac{1}{8}$  tsp garlic powder
- $\frac{1}{8}$  tsp onion powder
- $\frac{1}{4}$  cup sour cream (optional, for extra creaminess)

### DIRECTIONS

1. Prepare the Crockpot: Place the chicken breasts in the bottom of your slow cooker.
2. Mix the Gravy: In a 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: Pour the gravy mixture over the chicken. Cover and cook on:
4. LOW for 6-7 hours
5. HIGH for 3-4 hours until the chicken is very tender.
6. Shred and Finish: Shred the chicken right in the crockpot using two forks. Stir in the sour cream (if using) for extra richness and stir until everything is well combined.
7. Serve: Spoon the chicken and gravy over your favorite base:
8. Mashed potatoes
9. Steamed rice
10. Buttered egg noodles
11. Top with fresh parsley or a sprinkle of black pepper, and enjoy!

### TIPS FOR SUCCESS

No lumps: Whisk your gravy mix really well with the soup and broth before pouring over the chicken.

Sear for flavor: Optional, but you can brown the chicken in a skillet before adding it to the crockpot.

Double batch: This recipe doubles easily and is perfect for meal prep.

Make it freezer-friendly: Freeze leftovers in portioned containers for up to 2 months.

