

Slow Cooker Chicken and Stuffing That Practically Cooks Itself

Crockpot Chicken and Stuffing



TEMP
165°F

METHOD
Slow cooker

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INGREDIENTS

- 4 boneless, skinless chicken breasts (or thighs)
- 1 box (6 oz) stuffing mix (like Stove Top)
- 1 can (10.5 oz) cream of chicken soup
- 1/2 cup sour cream
- 1 cup chicken broth
- 1/2 cup water
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper, to taste
- 1 cup frozen mixed vegetables or fresh green beans (optional)
- Fresh parsley, chopped (for garnish)

Instructions:

Tips for Success:

Chicken thighs stay extra moist, but breasts work great too.

Add cheese: A sprinkle of shredded cheddar or Swiss adds another layer of flavor.

Use fresh herbs: Try rosemary or sage if you have them on hand for that "Thanksgiving dinner" vibe.

Meal-prep friendly: Make a double batch and freeze the leftovers!

Serving Suggestions:

A crisp side salad

Roasted green beans or steamed broccoli

A slice of One-Pan Breakfast Bake for a brunch twist

A party-friendly option like Crockpot Nacho Dip on the side

Storage & Reheating:

Refrigerate: Store in an airtight container for up to 4 days.

Freeze: Freeze in individual portions for up to 3 months.

Reheat: Microwave or oven-reheat until warmed through. Add a splash of broth to keep it moist.

More Recipes You'll Love:

Dorito Casserole

Easy Turkey Wings

Crockpot Nacho Dip

Sheet Pan Quesadillas

One-Pan Breakfast Bake

Final Thoughts:

DIRECTIONS

1. Prepare the Chicken: Season chicken with garlic powder, onion powder, salt, and pepper. Place in the bottom of your crockpot.
2. Mix the Soup Base: In a bowl, stir together cream of chicken soup, sour cream, and chicken broth until smooth. Pour evenly over the chicken.
3. Layer the Stuffing: In another bowl, toss stuffing mix with 1/2 cup water (add a little more or less depending on how soft you like your stuffing). Spread this over the soup mixture in the crockpot.
4. Add Veggies (Optional): If using, scatter vegetables evenly on top.
5. Cook: Cover and cook on Low for 4-6 hours or High for 3-4 hours, until chicken reaches 165°F (75°C) and is fork-tender.
6. Serve: Gently stir to mix stuffing and chicken together. Sprinkle with chopped parsley and serve hot.
7. Tips for Success: Chicken thighs stay extra moist, but breasts work great too.
8. Add cheese: A sprinkle of shredded cheddar or Swiss adds another layer of flavor.
9. Use fresh herbs: Try rosemary or sage if you have them on hand for that "Thanksgiving dinner" vibe.
10. Meal-prep friendly: Make a double batch and freeze the leftovers!
11. Serving Suggestions: Pair it with:
12. A crisp side salad
13. Roasted green beans or steamed broccoli
14. A slice of : One-Pan Breakfast Bake for a brunch twist
15. A party-friendly option like : Crockpot Nacho Dip on

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18. **Reheat:** Microwave or oven-reheat until warmed through. Add a splash of broth to keep it moist.
19. **More Recipes You'll Love:** Love comforting, easy meals? Try these next:
20. **Dorito :** Casserole
21. **Easy :** Turkey Wings
22. **Crockpot :** Nacho Dip
23. **Sheet :** Pan Quesadillas
24. **One-:** Pan Breakfast Bake
25. **Final Thoughts:** This Crockpot Chicken and Stuffing is the definition of a no-fuss, high-reward dinner. It's creamy, savory, filling, and just plain satisfying. Whether you're cooking for your family or just want to meal prep something warm and hearty, this recipe is always a win.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/slow-cooker-chicken-and-stuffing-that-practically-cooks-itself/>