

Crockpot Angel Chicken Recipe - Creamy Comfort Food with Minimal Effort

Plus, the leftovers (if there are any) reheat like a dream!



TIME
10 min

TEMP
165°F

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- ... cup butter
- 1 packet Italian dressing mix
- 1 can (10.75 ounces) condensed golden mushroom soup
- % cup chicken broth
- 4 ounces cream cheese
- 1 pound angel hair pasta

DIRECTIONS

1. Step-by-Step Instructions:: Layer the ChickenPlace the boneless, skinless chicken breasts in a single layer at the bottom of your crockpot.
2. Make the : SauceIn a medium saucepan over medium heat, melt the butter. Add in the Italian dressing mix, condensed golden mushroom soup, chicken broth, and cream cheese. Stir frequently until the mixture becomes smooth and creamy.
3. Combine and : CookPour the creamy sauce over the chicken. Cover the crockpot and cook on LOW for 4-5 hours, or until the chicken is tender and fully cooked through.
4. Cook the : PastaAbout 20 minutes before the chicken is done, cook your angel hair pasta according to the package directions. Drain and set aside.
5. Serve and : EnjoyPlate the cooked angel hair pasta, then top with the creamy chicken and generous ladles of sauce. Garnish with parsley or fresh cracked pepper, if desired.

SWAPS & NOTES

& Swaps Golden Mushroom Soup: Regular cream of mushroom works too, but golden mushroom adds depth and umami.

Chicken Breasts: You can substitute chicken thighs if you prefer darker, juicier meat.

Italian Dressing Mix: Make your own with Italian herbs, garlic powder, and onion powder if you're out.

Cream Cheese: Full fat is best for richness, but reduced fat can be used in a pinch.

TIPS FOR SUCCESS

Use a meat thermometer and aim for 165°F internal temperature.

For extra depth, sauté a few mushrooms and add them into the sauce before pouring it over the chicken.

Add a splash of white wine or a squeeze of lemon juice to the sauce.

You can cook this on HIGH for 2-3 hours instead of LOW.

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

Original recipe: <https://chefmaniac.com/crockpot-angel-chicken-recipe-creamy-comfort-food-with-minimal-effort/>