

## Slow Cooker Mozzarella Chicken-Cheesy, Saucy, and So Easy!

This Slow Cooker Mozzarella Chicken Is My Set-It-and-Forget-It Comfort Fix



**TIME**  
**30 min**

**TEMP**  
**165°F**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 2 teaspoons garlic powder
- Salt and pepper, to taste
- 1 cup chicken broth
- 1 cup marinara sauce
- 2 teaspoons Italian seasoning
- 1 cup shredded mozzarella cheese
- ... cup freshly grated Parmesan cheese
- 1 tablespoon chopped fresh basil (for garnish)

### DIRECTIONS

- Season the : ChickenRub the chicken breasts with garlic powder, salt, and pepper.
- Set : Up the Slow CookerPlace seasoned chicken into the bottom of your slow cooker.
- Mix and : Pour the SauceIn a small bowl, combine chicken broth, marinara sauce, and Italian seasoning. Pour evenly over the chicken.
- Slow : Cook to PerfectionCover and cook: Low for 6 hours
- High for 3 hours: The chicken should be fork-tender and cooked to 165°F internally.
- Add the : CheeseAbout 30 minutes before serving, sprinkle mozzarella and Parmesan over the chicken. Cover again and cook until the cheese is fully melted and bubbling.
- Garnish and : ServeTop with chopped fresh basil and serve warm over your favorite base.

### SWAPS & NOTES

& Swaps Use thighs : Boneless chicken thighs work great and stay extra juicy.

Marinara swap : Use spicy arrabiata or roasted garlic sauce for variation.

Cheese options : Mix in provolone, fontina, or even a little ricotta for richness.

Low-sodium version : Opt for low-sodium broth and unsalted marinara.

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

Original recipe: <https://chefmaniac.com/slow-cooker-mozzarella-chicken-cheesy-saucy-and-so-easy/>