

## Crock Pot Ranch Chicken Sandwiches - Creamy, Easy, and Crowd-Pleasing

Crock Pot Ranch Chicken Sandwiches



**TIME**  
**15 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

2 lbs boneless, skinless chicken breasts

1 packet ranch seasoning mix (1 oz)

1 block cream cheese (8 oz), softened

$\frac{1}{2}$  cup chicken broth

4 slices cooked bacon, crumbled (optional but recommended)

6 sandwich buns

Optional toppings: shredded lettuce, sliced pickles, sliced cheese

Optional Swaps and Notes:

Cream Cheese: Swap for whipped cream cheese or add a dollop of sour cream for tang.

Broth: Use veggie broth or water in a pinch.

Toppings: Pepper jack cheese adds a spicy kick.

No buns? Serve this mixture over rice, in lettuce wraps, or on a baked potato.

Instructions:

1. Prepare the Chicken:

Place the chicken breasts into your crock pot.

Sprinkle the ranch seasoning evenly over the chicken.

Add the cream cheese block and pour in the chicken broth.

2. Cook:

Cover and cook on low for 6-7 hours or high for 3-4 hours.

Chicken should be fork-tender and easy to shred.

### 3. Shred and Stir:

Remove chicken, shred with two forks, then return it to the slow cooker.

Stir well to coat every piece in the creamy ranch sauce.

### 4. Assemble the Sandwiches:

Scoop generous portions of the ranch chicken onto sandwich buns.

Top with bacon crumbles and your favorite toppings like pickles, cheese, or lettuce.

### 5. Serve and Enjoy:

Serve hot with fries, chips, or a crisp salad for a well-rounded meal.

#### Tips for Success:

Softened cream cheese mixes better-leave it at room temp for 15 minutes first.

Double the batch for meal prep or party sliders.

Add a kick with hot sauce or diced jalapeños stirred in before serving.

#### Serving Suggestions and Pairings:

Beer Cheese Dip for a crowd-pleasing side

Sheet Pan Quesadillas for casual gatherings

## DIRECTIONS

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2. Sprinkle the ranch seasoning evenly over the chicken.
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4. Cook: Cover and cook on low for 6-7 hours or high for 3-4 hours.
5. Chicken should be fork-tender and easy to shred.
6. Shred and Stir: Remove chicken, shred with two forks, then return it to the slow cooker.
7. Stir well to coat every piece in the creamy ranch sauce.
8. Assemble the Sandwiches: Scoop generous portions of the ranch chicken onto sandwich buns.
9. Top with bacon crumbles and your favorite toppings like pickles, cheese, or lettuce.
10. Serve and Enjoy: Serve hot with fries, chips, or a crisp salad for a well-rounded meal.
11. Tips for Success: Softened cream cheese mixes better-leave it at room temp for 15 minutes first.
12. Double the batch for meal prep or party sliders.
13. Add a kick with hot sauce or diced jalapeños stirred in before serving.
14. Serving Suggestions and Pairings: These sandwiches pair beautifully with:
15. Beer : Cheese Dip for a crowd-pleasing side
16. Sheet : Pan Quesadillas for casual gatherings
17. Hot : Cheesy Sandwich Dip to make a full-on sandwich-themed spread

18. Crispy chips, coleslaw, or pickles to balance the richness
19. Storage and Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
20. Freezer: Freeze in zip-top bags or containers for up to 2 months.
21. Reheat: Gently reheat in a saucepan over low heat or microwave with a splash of broth.
22. More Recipes You'll Love: For more crowd-pleasing, cheesy goodness:
23. Cheesy : Chicken Sliders - melty and addictively easy
24. Crockpot : Nacho Dip - the ultimate party dip
25. Beer : Cheese Dip - quick and gone in seconds

## SWAPS & NOTES

Cream Cheese: Swap for whipped cream cheese or add a dollop of sour cream for tang.

Broth: Use veggie broth or water in a pinch.

Toppings: Pepper jack cheese adds a spicy kick.

Serve this mixture over rice, in lettuce wraps, or on a baked potato.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/crock-pot-ranch-chicken-sandwiches-creamy-easy-and-crowd-pleasing/>