

Crock Pot Crack Chicken: The Creamy, Cheesy Delight You'll Crave

The Phenomenon of "Crack" Recipes



TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

2 lbs boneless, skinless chicken breasts or thighs
1 (8 ounce) package cream cheese, softened
1 (1 ounce) packet Ranch dressing mix (dry mix)
1/2 cup chicken broth
1 cup shredded cheddar cheese, divided
1 cup shredded Monterey Jack cheese, divided
8-10 slices bacon, cooked crispy and crumbled
Optional Garnishes: Sliced green onions or fresh chives

DIRECTIONS

1. Let your slow cooker do all the hard work for this amazing Crack Chicken:
2. Prepare : Slow Cooker: Lightly grease the inside of a 6-quart (or larger) slow cooker with cooking spray or butter.
3. Add : Chicken & Base Ingredients: Place the chicken breasts or thighs in the bottom of the slow cooker. Top the chicken with the softened cream cheese, sprinkle with the dry Ranch dressing mix, and pour in the chicken broth.
4. Slow : Cook: Cover the slow cooker and cook on LOW for 4-6 hours or on HIGH for 2.5-3.5 hours, or until the chicken is cooked through and easily shredded with a fork.
5. Shred : Chicken & Stir: Once the chicken is cooked, remove it from the slow cooker and shred it using two forks. Return the shredded chicken to the slow cooker. Stir well to combine the shredded chicken with the creamy sauce.
6. Add : Cheese & Bacon: Stir in about half of the shredded cheddar cheese and half of the shredded Monterey Jack cheese until melted and smooth. Then, stir in about two-thirds of the crumbled crispy bacon.
7. Melt & : Serve: Cover the slow cooker again for another 15-20 minutes on low, allowing the remaining cheese to fully melt and meld into the sauce.
8. Garnish & : Enjoy: Taste and adjust seasoning if needed. Serve hot, garnished with the remaining crumbled bacon and fresh green onions or chives, if desired.

SWAPS & NOTES

Chicken: Both chicken breasts and thighs work wonderfully.

Thighs tend to stay a bit juicier and more flavorful in the slow cooker.

You can use frozen chicken breasts, but it may extend the cooking time slightly.

Cream Cheese: Ensure your cream cheese is softened for easier blending into the sauce.

TIPS FOR SUCCESS

Soften Cream Cheese: This is crucial for a smooth sauce.

Take it out of the fridge an hour or two before or microwave it briefly (10-15 seconds) to soften.

Don't Overcook Chicken: While slow cookers are forgiving, chicken breasts can dry out if overcooked.

Check for tenderness around the lower end of the cooking time.

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

Original recipe: <https://chefmaniac.com/crock-pot-crack-chicken-the-creamy-cheesy-delight-youll-crave/>