

## Lazy Slow Cooker Chicken Cheesesteak Sandwich: Easy & Delicious

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**TIME**  
**3-5 min**

**TEMP**  
**165°F**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

12 oz frozen diced onion (fresh onions can also be used)

2 tablespoons olive oil

2 lbs chicken breast

8 oz canned sliced mushrooms, drained (fresh mushrooms can also be used)

1 teaspoon garlic salt

1 teaspoon oregano

1/4 teaspoon fresh ground pepper

American, provolone, cheddar, or cheese whiz (for topping)

Hoagie rolls (crusty Italian sub rolls)

Swaps and Notes:

**Onions:** Frozen diced onions are a brilliant shortcut for caramelizing, saving you chopping time. Fresh onions (about 2 medium, thinly sliced) work just as well, just ensure they are cut consistently.

**Chicken Breast:** Boneless, skinless chicken thighs can also be used for an even juicier result.

**Mushrooms:** Canned sliced mushrooms are convenient, but fresh sliced mushrooms (about 8 oz) would also be excellent. Sauté them briefly in a separate pan before adding to the slow cooker if you prefer them more browned.

**Seasoning:** Adjust garlic salt and oregano to your taste. A pinch of onion powder or dried basil could also be added.

**Cheese:** The choice is yours! American offers classic creaminess, provolone is a traditional Philly choice, cheddar provides sharpness, and Cheese Whiz gives it that authentic, gooey stadium-style feel.

**Hoagie Rolls:** Crusty Italian sub rolls are ideal for holding the juicy filling. If you can, get rolls that have a slightly dense interior to stand up to the moisture.

## DIRECTIONS

1. Let your slow cooker do all the hard work for this amazing Chicken Cheesesteak!
2. Caramelized : Onion (Can be made in advance):
3. Cook the : Onions: Place the fresh or frozen diced onions and 2 tablespoons of olive oil into your slow cooker.
4. Slow : Cook Onions: Cover with the lid and cook on high for 5-6 hours, or on low overnight (around 8-10 hours). The onions will become incredibly soft, sweet, and beautifully caramelized.
5. Store (Optional): If you're making the caramelized onions in advance, transfer them to a closed container and refrigerate until ready to use.
6. Chicken : Cheese Steak (After onions are caramelized):
7. Add : Mushrooms & Chicken to Onions: To the slow cooker with the cooked caramelized onions, add the drained canned sliced mushrooms (or fresh, if using). Stir to combine. Place the chicken breasts directly on top of the onion and mushroom mixture.
8. Season : Chicken: Sprinkle the chicken breasts generously with 1 teaspoon of garlic salt and 1 teaspoon of oregano. Add 1/4 teaspoon of fresh ground pepper.
9. Slow : Cook Chicken: Cover the slow cooker with the lid. Cook on low for 3-4 hours, or until the chicken reaches an internal temperature of at least 165°F (75°C) when a meat thermometer is inserted into the thickest part. The chicken should be very tender.
10. Shred and : Combine: Carefully remove the cooked chicken breasts from the slow cooker. Using two forks (or a stand mixer with a paddle attachment for larger

batches), shred the chicken into bite-sized pieces. Return the shredded chicken to the slow cooker and mix it thoroughly with the tender caramelized onions and mushrooms.

11. **Keep : Warm:** Continue to cook the mixture on low for an additional hour to allow the flavors to meld beautifully. After this, you can switch the slow cooker to the "warm" setting until you're ready to assemble and serve the sandwiches.
12. **To Make the : Sandwich:**
13. **Assemble the : Sandwich:** Cut open your hoagie rolls lengthwise, being careful not to cut all the way through. Fill each roll generously with the hot, flavorful chicken mixture from the slow cooker.
14. **Add : Cheese & Broil:** Top the chicken mixture with your choice of cheese (American, provolone, cheddar, or a dollop of Cheese Whiz). Place the assembled open-faced sandwiches directly onto a baking sheet. Place the baking sheet in the oven under the broiler for about 3-5 minutes, watching closely, until the cheese is beautifully melted and bubbly, and the rolls are slightly toasted. Do not walk away, as broilers work quickly!
15. **Serve:** Carefully remove from the broiler. Close the sandwich and serve immediately!
16. **Enjoy your delicious and easy : Lazy Slow Cooker Chicken Cheesesteak Sandwich!**

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**Mushrooms:** Canned sliced mushrooms are convenient, but fresh sliced mushrooms (about 8 oz) would also be excellent.

## TIPS FOR SUCCESS

**Caramelize Onions Properly:** The long, slow cooking for the onions is key to their sweetness and depth.

Don't rush this step if you're aiming for true caramelization.

**Don't Overcook Chicken:** While the slow cooker is forgiving, keep an eye on the chicken to prevent it from becoming dry.

Once it reaches 165°F (75°C) and shreds easily, it's done.

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

Original recipe: <https://chefmaniac.com/lazy-slow-cooker-chicken-cheesesteak-sandwich-easy-delicious/>