

Slow Cooker No Peek Chicken and Rice: An Easy, Set-It-and-Forget-It Meal

warm, comforting, and hands-off meals



TIME
5 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 2 cups uncooked long-grain white rice
- 1 can (10.5 oz) cream of chicken soup
- 1 can (10.5 oz) cream of mushroom soup
- 1 packet onion soup mix
- 1 $\frac{3}{4}$ cups chicken broth (or water)
- 1 teaspoon garlic powder
- $\frac{1}{8}$ teaspoon black pepper
- 4 boneless, skinless chicken breasts (or thighs)
- 1 tablespoon butter (optional, for extra richness)
- 1 teaspoon paprika (optional, for color)
- 1 tablespoon fresh parsley (for garnish, optional)

How to Make Slow Cooker No Peek Chicken and Rice:

1. Prepare the Slow Cooker:

Lightly grease the bottom of your slow cooker with nonstick spray or butter.

2. Mix the Rice and Sauce:

In the slow cooker, combine uncooked rice, cream of chicken soup, cream of mushroom soup, onion soup mix, garlic powder, black pepper, and chicken broth.

Stir well to evenly mix the ingredients.

3. Add the Chicken:

Place the chicken breasts (or thighs) on top of the rice mixture.

Sprinkle with paprika for added color and flavor.

Dot with butter for extra richness (optional).

4. Cover and Cook - No Peeking!:

Cover the slow cooker with the lid and cook on LOW for 5-6 hours or HIGH for 3-4 hours.

Do not lift the lid while cooking-this keeps the steam trapped and ensures perfectly cooked rice!

5. Serve and Enjoy:

Fluff the rice with a fork and garnish with chopped parsley.

Serve warm and enjoy this creamy, flavorful dish!

My Best Tips for Perfect No Peek Chicken and Rice:

Don't peek! - Opening the lid releases steam and can affect cooking time.

Use long-grain rice - Short-grain or instant rice won't cook properly.

For extra creaminess - Stir in ½ cup of sour cream or shredded cheese before serving.

Prefer darker meat? - Boneless, skinless chicken thighs work just as well.

What to Serve with No Peek Chicken and Rice:

Steamed broccoli or green beans - Adds a fresh, healthy contrast.

A crisp side salad - A refreshing way to balance the creamy dish.

DIRECTIONS

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2. Mix the Rice and Sauce: In the slow cooker, combine uncooked rice, cream of chicken soup, cream of mushroom soup, onion soup mix, garlic powder, black pepper, and chicken broth.
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4. Add the Chicken: Place the chicken breasts (or thighs) on top of the rice mixture.
5. Sprinkle with paprika for added color and flavor.
6. Dot with butter for extra richness (optional).
7. Cover and Cook - No Peeking!: Cover the slow cooker with the lid and cook on LOW for 5-6 hours or HIGH for 3-4 hours.
8. Do not lift the lid while cooking-this keeps the steam trapped and ensures perfectly cooked rice!
9. Serve and Enjoy: Fluff the rice with a fork and garnish with chopped parsley.
10. Serve warm and enjoy this creamy, flavorful dish!
11. My Best Tips for Perfect No Peek Chicken and Rice: Don't peek! - Opening the lid releases steam and can affect cooking time.
12. Use long-grain rice - Short-grain or instant rice won't cook properly.
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14. Prefer darker meat? - Boneless, skinless chicken thighs work just as well.
15. What to Serve with No Peek Chicken and Rice: This dish pairs beautifully with:

16. Steamed broccoli or green beans - Adds a fresh, healthy contrast.
17. A crisp side salad - A refreshing way to balance the creamy dish.
18. Garlic bread or dinner rolls - Perfect for scooping up every bite.
19. Roasted carrots or asparagus - A colorful and delicious addition.
20. FAQs: Can I make this ahead of time?Yes! Assemble everything in the slow cooker the night before, then start cooking the next day.
21. Can I freeze leftovers?Absolutely! Store in an airtight container in the freezer for up to 3 months. Reheat in the microwave or stovetop with a splash of broth.
22. Can I use brown rice instead of white rice?Yes, but you'll need an extra ½ cup of broth and a longer cook time (about 6-7 hours on LOW).
23. This : Slow Cooker No Peek Chicken and Rice is creamy, comforting, and incredibly easy to make, making it the perfect meal for busy days or when you need something warm and satisfying. Whether you're serving it for a weeknight dinner or meal prepping for the week, this dish is sure to become a family favorite!
24. Give it a try and let me know how it turns out!

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

Original recipe: <https://chefmaniac.com/slow-cooker-no-peek-chicken-and-rice-an-easy-set-it-and-forget-it-meal/>