

## Crockpot Chicken and Gravy: A Comforting, No-Fuss Meal

rich, comforting, and effortless meal



**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 2 pounds boneless, skinless chicken breasts or thighs
- 1 (10.5 oz) can cream of chicken soup
- 1 (1 oz) packet chicken gravy mix
- 1 (1 oz) packet ranch seasoning mix (optional, for extra flavor)
- 1 ½ cups chicken broth
- ½ teaspoon garlic powder
- ½ teaspoon black pepper
- 1 tablespoon butter (optional, for richness)

How to Make Crockpot Chicken and Gravy:

#### 1. Prepare the Slow Cooker:

Lightly grease the inside of your slow cooker with nonstick spray.

#### 2. Add the Ingredients:

Place the chicken breasts or thighs in the slow cooker.

In a small bowl, whisk together the cream of chicken soup, chicken gravy mix, ranch seasoning (if using), chicken broth, garlic powder, and black pepper.

Pour the mixture over the chicken, ensuring it is fully coated.

Add butter on top for extra creaminess (optional).

#### 3. Slow Cook Until Tender:

Cover and cook on LOW for 6-8 hours or HIGH for 3-4 hours, until the chicken is tender and easily

shreddable.

#### 4. Shred and Serve:

Use two forks to shred the chicken directly in the crockpot, mixing it with the creamy gravy.

Serve hot over mashed potatoes, rice, egg noodles, or biscuits.

#### My Best Tips for Perfect Slow Cooker Chicken and Gravy:

Use chicken thighs for extra tenderness - They stay juicy and flavorful.

Want a thicker gravy? - Stir in a slurry of cornstarch and water in the last 30 minutes.

Add extra flavor - Try a splash of Worcestershire sauce or a pinch of smoked paprika.

Make it creamy - Stir in ¼ cup of sour cream or heavy cream before serving.

#### What to Serve with Crockpot Chicken and Gravy:

Mashed potatoes - The ultimate comfort food combo.

Steamed rice or buttered noodles - Great for soaking up the gravy.

Roasted vegetables - Try carrots, green beans, or Brussels sprouts.

Warm biscuits or dinner rolls - Perfect for scooping up every bite.

#### FAQs:

## DIRECTIONS

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17. Warm biscuits or dinner rolls - Perfect for scooping up every bite.
18. FAQs: Can I make this dish ahead of time?Yes! Store in an airtight container in the fridge for up to 4 days.
19. Can I freeze : Crockpot Chicken and Gravy?Absolutely! Freeze in a freezer-safe container for up to 3 months. Thaw and reheat on the stovetop or in the microwave.
20. Can I use frozen chicken?Yes, but increase the cooking time by 1-2 hours on LOW.
21. This : Crockpot Chicken and Gravy is rich, creamy, and incredibly easy to make, making it the perfect comfort food for any night of the week. Whether you serve it over potatoes, rice, or biscuits, it's guaranteed to be a family favorite!
22. Give it a try and let me know how it turns out!

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

Original recipe: <https://chefmaniac.com/crockpot-chicken-and-gravy-a-comforting-no-fuss-meal/>