

Slow Cooker Chicken & Gravy: Tender, Savory & Easy Comfort Food

Slow Cooker Chicken & Gravy: Tender, Savory Comfort for Your Coziest Dinners!



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

2 pounds boneless, skinless chicken breasts or thighs (your preference for lean vs. rich)

1 (10.5 oz) can cream of chicken soup, undiluted

1 (0.87 oz) packet chicken gravy mix (e.g., McCormick or Knorr)

1 (0.87 oz) packet ranch seasoning mix (optional but highly recommended for extra flavor)

1 cup low-sodium chicken broth

1 tablespoon garlic powder

$\frac{1}{8}$ teaspoon black pepper

1 tablespoon cornstarch (optional, for thickening the gravy)

2 tablespoons cold water (if using cornstarch slurry)

Fresh parsley for garnish (optional, chopped)

Swaps and Notes:

Chicken: Both boneless, skinless chicken breasts and thighs work wonderfully. Thighs tend to stay slightly juicier, while breasts are leaner.

Cream of Chicken Soup: This forms the base of the creamy gravy. You can use low-fat or regular. Cream of mushroom or cream of celery soup could also be used for a different flavor profile.

Ranch Seasoning: This is my "secret" ingredient for an extra layer of savory, herby flavor. It truly elevates the dish! If you don't like ranch, you can omit it.

Chicken Broth: Low-sodium chicken broth gives you more control over the overall saltiness of the gravy.

Garlic Powder & Black Pepper: Essential seasonings. Adjust to your taste.

Cornstarch Slurry (Optional): If you prefer a thicker gravy, the cornstarch slurry is a simple way to achieve that. Make sure to mix cornstarch with cold water to prevent lumps.

Fresh Parsley: Adds a nice pop of color and freshness at the end.

Directions:

Place Chicken in Slow Cooker: Place the 2 pounds of boneless, skinless chicken breasts or thighs evenly in the bottom of your slow cooker.

Mix Gravy Ingredients: In a medium bowl, mix together the cream of chicken soup (undiluted), chicken gravy mix, ranch seasoning (if using), low-sodium chicken broth, garlic powder, and black pepper. Whisk until everything is well combined and smooth.

Pour Over Chicken: Pour the prepared gravy mixture evenly over the chicken in the slow cooker, ensuring the chicken is mostly covered.

Cook: Cover the slow cooker with its lid. Cook on low for 6-7 hours or on high for 3-4 hours, until the chicken is very tender and easily shreddable with a fork. Cooking time may vary slightly depending on your slow cooker model.

Shred Chicken & Stir: Once the chicken is cooked, use two forks to shred it directly in the slow cooker. Stir the shredded chicken to coat it thoroughly with the savory gravy.

(Optional) Thicken Gravy: If you prefer a thicker gravy, in a small bowl, mix the 1 tablespoon cornstarch with 2 tablespoons cold water to create a smooth slurry. Stir this cornstarch slurry into the slow cooker. Let it cook on high for another 10-15 minutes, stirring occasionally, until the gravy has thickened to your desired consistency.

Serve: Serve hot over your choice of side (mashed potatoes, rice, or egg noodles), and garnish with fresh parsley if desired.

Tips for Success:

Don't Lift the Lid: Resist the urge to lift the slow cooker lid during cooking, especially on the "low" setting, as it releases heat and extends cooking time.

Shred in Pot: Shredding the chicken directly in the slow cooker allows it to fully absorb the gravy's flavor and keeps it moist.

Adjust Seasoning: Taste the gravy after cooking and before serving. You may want to add a bit more salt, pepper, or even a dash of hot sauce for a kick.

Cook Until Fork-Tender: The chicken should be so tender that it practically falls apart when prodded with a fork.

Perfect Sides: This dish is made for sides that can soak up all that delicious gravy!

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

1. **Making :** Slow Cooker Chicken & Gravy is incredibly simple - just combine, cook, and shred!
2. **Place :** Chicken in Slow Cooker: Place the 2 pounds of boneless, skinless chicken breasts or thighs evenly in the bottom of your slow cooker.
3. **Mix :** Gravy Ingredients: In a medium bowl, mix together the cream of chicken soup (undiluted), chicken gravy mix, ranch seasoning (if using), low-sodium chicken broth, garlic powder, and black pepper. Whisk until everything is well combined and smooth.
4. **Pour :** Over Chicken: Pour the prepared gravy mixture evenly over the chicken in the slow cooker, ensuring the chicken is mostly covered.
5. **Cook:** Cover the slow cooker with its lid. Cook on low for 6-7 hours or on high for 3-4 hours, until the chicken is very tender and easily shreddable with a fork. Cooking time may vary slightly depending on your slow cooker model.
6. **Shred :** Chicken & Stir: Once the chicken is cooked, use two forks to shred it directly in the slow cooker. Stir the shredded chicken to coat it thoroughly with the savory gravy.
7. **(Optional) Thicken Gravy:** If you prefer a thicker gravy, in a small bowl, mix the 1 tablespoon cornstarch with 2 tablespoons cold water to create a smooth slurry. Stir this cornstarch slurry into the slow cooker. Let it cook on high for another 10-15 minutes, stirring occasionally, until the gravy has thickened to your desired consistency.
8. **Serve:** Serve hot over your choice of side (mashed

potatoes, rice, or egg noodles), and garnish with fresh parsley if desired.

9. **Tips for Success: Don't Lift the Lid:** Resist the urge to lift the slow cooker lid during cooking, especially on the "low" setting, as it releases heat and extends cooking time.
10. **Shred in : Pot:** Shredding the chicken directly in the slow cooker allows it to fully absorb the gravy's flavor and keeps it moist.
11. **Adjust : Seasoning:** Taste the gravy after cooking and before serving. You may want to add a bit more salt, pepper, or even a dash of hot sauce for a kick.
12. **Cook : Until Fork-Tender:** The chicken should be so tender that it practically falls apart when prodded with a fork.
13. **Perfect : Sides:** This dish is made for sides that can soak up all that delicious gravy!
14. **Serving Suggestions and Pairings:** This Slow Cooker Chicken & Gravy is the ultimate comfort food meal! It's traditionally served over creamy mashed potatoes (my personal favorite way!), fluffy white rice, or tender egg noodles. A simple side of steamed green beans or a crisp side salad would perfectly round out the meal. For other fantastic comforting chicken dishes, you might also love my [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#) or my [These Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners](#).
15. **Storage and Leftover Tips:** Leftover Slow Cooker Chicken & Gravy is fantastic! Store it in an airtight container in the refrigerator for up to 3-4 days. The gravy will thicken considerably upon cooling. To reheat, gently warm in a pot on the stovetop over low heat, adding a splash of chicken broth or milk to thin the gravy back to your desired consistency. You can also microwave individual portions. This dish also freezes well for up to 3 months; thaw in the refrigerator overnight before reheating.
16. **More Recipes You Will Love:** If you loved the tender chicken and comforting flavors of this slow cooker meal, here are a few more fantastic savory recipes that I think you'll absolutely love:
17. For another soulful, slow-cooked dish, check out my [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#).
18. If you're looking for ultimate comfort food for a lazy day, my [These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays](#) are a must-try.
19. For an incredibly cheesy and easy-to-make casual meal, my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#) are always a hit!
20. And for a simple yet delicious skillet meal, my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#) is a fantastic choice.
21. **Final Thoughts:** This Slow Cooker Chicken & Gravy is truly a testament to the magic of low-and-slow cooking. It delivers unbelievably tender chicken in a rich, savory gravy with minimal effort, making it perfect for feeding your family or simply enjoying a

cozy meal. Give it a try, and savor the delicious comfort!

- 22.** What's your go-to slow cooker meal for a busy weeknight? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

Chicken: Both boneless, skinless chicken breasts and thighs work wonderfully.

Thighs tend to stay slightly juicier, while breasts are leaner.

Cream of Chicken Soup: This forms the base of the creamy gravy.

Cream of mushroom or cream of celery soup could also be used for a different flavor profile.

TIPS FOR SUCCESS

Don't Lift the Lid: Resist the urge to lift the slow cooker lid during cooking, especially on the "low" setting, as it releases heat and extends cooking time.

Shred in Pot: Shredding the chicken directly in the slow cooker allows it to fully absorb the gravy's flavor and keeps it moist.

Adjust Seasoning: Taste the gravy after cooking and before serving.

You may want to add a bit more salt, pepper, or even a dash of hot sauce for a kick.

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

Original recipe: <https://chefmaniac.com/slow-cooker-chicken-gravy-tender-savory-easy-comfort-food/>