

## Heavenly Crockpot Angel Chicken: Creamy, Cheesy, and Effortless!

tender, juicy chicken simmered in a rich and creamy sauce



**TIME**  
**5 min**

**TEMP**  
**165°F**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 packet of ranch dressing mix
- 1 can cream of chicken soup
- 1 cup cream cheese, softened
- 1 cup chicken broth
- 1 cup shredded cheese (cheddar, mozzarella, or a blend)

#### Step-by-Step Instructions:

1. Prepare the Chicken:
2. Mix the Creamy Sauce:  
Ranch dressing mix  
Cream of chicken soup  
Softened cream cheese  
Chicken broth
3. Pour Over the Chicken:
4. Slow Cook Until Tender:  
On LOW for 6-7 hours OR  
On HIGH for 3-4 hours
5. Add the Cheese:
6. Shred & Serve:

#### Best Ways to Serve Angel Chicken:

Over Pasta - Serve over buttered egg noodles, fettuccine, or spaghetti.

With Rice - The creamy sauce coats rice beautifully for a filling meal.

Mashed Potatoes - For an extra-comforting

combination, serve over creamy mashed potatoes.

With Roasted Veggies - A lighter option that adds freshness and balance.

Stuffed in a Baked Potato - Spoon the shredded creamy chicken inside a warm, fluffy baked potato-delicious!

Pro Tips for the Best Angel Chicken:

Use Chicken Thighs for Extra Tenderness - If you prefer juicier, richer chicken, swap breasts for boneless, skinless chicken thighs.

Thin the Sauce if Needed - If the sauce is too thick, add a splash of extra chicken broth to loosen it up.

Want Extra Garlic Flavor? - Stir in ½ teaspoon garlic powder for a deeper, savory kick.

Make It Spicy! - Add a pinch of cayenne pepper or red pepper flakes for a bit of heat.

Add Some Veggies - Throw in spinach, mushrooms, or peas for an easy one-pot meal.

What to Serve with Crockpot Angel Chicken:

Garlic Bread - A buttery, crispy side that's perfect for soaking up the sauce.

Steamed Green Beans - A fresh, crisp contrast to the richness of the dish.

Caesar Salad - A light, crunchy salad balances the creamy chicken.

## DIRECTIONS

1. Prepare the Chicken: I start by placing the chicken breasts in the bottom of my slow cooker, ensuring they're arranged in an even layer.
2. Mix the Creamy Sauce: In a medium mixing bowl, I whisk together:
  3. Ranch dressing mix
  4. Cream of chicken soup
  5. Softened cream cheese
  6. Chicken broth
7. I stir until smooth and well combined-this will create the creamy, flavorful sauce that coats the chicken perfectly.
8. Pour Over the Chicken: I evenly pour the sauce mixture over the chicken in the crockpot, making sure each piece is fully covered.
9. Slow Cook Until Tender: I cover the slow cooker with the lid and set it to cook:
  10. On LOW for 6-7 hours OR
  11. On HIGH for 3-4 hours
12. (The longer, slower cook time results in extra-tender chicken that shreds effortlessly!)
13. Add the Cheese: About 30 minutes before serving, I sprinkle the shredded cheese over the top of the chicken. I cover and let it melt, creating a cheesy, creamy layer of goodness.
14. Shred & Serve: Once fully cooked, I shred the chicken directly in the crockpot using two forks and mix it into the rich, cheesy sauce.
15. I then serve it over pasta, rice, or mashed potatoes for the ultimate comfort meal!

16. Best Ways to Serve Angel Chicken: This creamy, cheesy dish is incredibly versatile! Here are a few delicious serving ideas:
17. Over : Pasta - Serve over buttered egg noodles, fettuccine, or spaghetti.
18. With : Rice - The creamy sauce coats rice beautifully for a filling meal.
19. Mashed : Potatoes - For an extra-comforting combination, serve over creamy mashed potatoes.
20. With : Roasted Veggies - A lighter option that adds freshness and balance.
21. Stuffed in a : Baked Potato - Spoon the shredded creamy chicken inside a warm, fluffy baked potato-delicious!
22. Pro Tips for the Best Angel Chicken: Use Chicken Thighs for Extra Tenderness - If you prefer juicier, richer chicken, swap breasts for boneless, skinless chicken thighs.
23. Thin the : Sauce if Needed - If the sauce is too thick, add a splash of extra chicken broth to loosen it up.
24. Want : Extra Garlic Flavor? - Stir in ½ teaspoon garlic powder for a deeper, savory kick.
25. Make : It Spicy! - Add a pinch of cayenne pepper or red pepper flakes for a bit of heat.

**More recipes: ChefManiac.com**

Original recipe: <https://chefmaniac.com/heavenly-crockpot-angel-chicken-creamy-cheesy-and-effortless/>