

Creamy and Dreamy Crock Pot Angel Chicken Recipe

Crock Pot Angel Chicken: A Heavenly, Creamy Dinner



METHOD

Slow cooker

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1/4 cup butter
- 1 packet dry Italian salad dressing mix
- 1/2 cup chicken broth
- 8 oz cream cheese, softened
- 1 can cream of chicken soup
- 1/2 cup white wine (optional)
- Cooked rice or pasta, for serving
- Fresh parsley, for garnish

DIRECTIONS

- 1. Prep the : Chicken:** Place the boneless, skinless chicken breasts in the bottom of your crock pot. You don't need to season the chicken, as the sauce will provide all the flavor.
- 2. Make the : Sauce:** In a small saucepan, melt the butter over medium heat. Once melted, stir in the dry Italian dressing mix, chicken broth, softened cream cheese, cream of chicken soup, and white wine (if using). Continue to stir until the sauce is well combined and smooth. It should not be lumpy.
- 3. Pour over : Chicken:** Pour the prepared sauce evenly over the chicken breasts in the crock pot. Make sure the chicken is completely covered.
- 4. Slow : Cook:** Cover the crock pot with the lid and set it to cook. Cook on high for 4 hours or on low for 6-8 hours. The chicken is done when it is cooked through and so tender that it falls apart with a fork.
- 5. Shred (Optional):** For a different texture, you can remove the cooked chicken breasts from the crock pot and shred them with two forks. Place the shredded chicken back into the sauce and stir to combine.
- 6. Serve:** Serve the angel chicken and sauce generously over a bed of cooked rice or pasta. Garnish with a sprinkle of fresh parsley for a final touch of color and flavor.

SWAPS & NOTES

Chicken : While boneless, skinless chicken breasts are a great choice for this recipe, you can also use boneless, skinless chicken thighs for an even more flavorful and juicy result.

Italian Dressing Mix : The Italian dressing mix is a key

ingredient that provides a wonderful savory flavor.

If you don't have it on hand, you can create a similar mix using a combination of dried herbs like oregano, basil, thyme, and a little garlic and onion powder.

Cream of Chicken Soup : You can use a low-sodium version of the

cream of chicken soup if you're watching your salt intake.

TIPS FOR SUCCESS

Soften the Cream Cheese : Ensure your cream cheese is at room temperature and softened before you add it to the sauce.

This will help it melt smoothly and prevent a lumpy sauce.

Don't Overcook : While slow cooking is forgiving, it is possible to overcook chicken breasts, which can make them dry.

For the most tender results, keep a check on the chicken toward the end of the cooking time.

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