

This Crock Pot Chicken Parm Soup Is My New Favorite Weeknight Hack

1 lb (450 g) boneless, skinless chicken breasts



TIME
30-40 min

METHOD
Slow cooker

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INGREDIENTS

- 1 lb (450 g) boneless, skinless chicken breasts
- 1 (15 oz) can crushed tomatoes
- 1 (8 oz) can tomato sauce
- 1 medium onion, diced
- 3 cloves garlic, minced
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- $\frac{1}{8}$ teaspoon red pepper flakes (optional, for a little heat)
- 4 cups (960 ml) chicken broth
- $\frac{1}{2}$ cup (120 ml) heavy cream
- 1 cup (100 g) grated Parmesan cheese
- 1 cup (100 g) shredded mozzarella cheese
- 1 $\frac{1}{2}$ cups uncooked pasta (like rotini or penne)
- Salt and pepper, to taste
- Fresh basil or parsley, for garnish

DIRECTIONS

- 1.** **Add :** Ingredients to Crock Pot: Place the chicken breasts in the bottom of your Crock Pot. Add the crushed tomatoes, tomato sauce, diced onion, minced garlic, basil, oregano, red pepper flakes (if using), and chicken broth. Stir everything together until well combined.
- 2.** **Cook the :** Soup: Cover the Crock Pot with the lid and set it to cook on low for 6-7 hours or on high for 3-4 hours. The chicken should be fully cooked and fall apart easily.
- 3.** **Shred the :** Chicken: Once the cooking time is up, carefully remove the chicken breasts from the soup and place them on a cutting board. Using two forks, shred the chicken into bite-sized pieces. Return the shredded chicken to the Crock Pot.
- 4.** **Add :** Cream and Cheese: Stir in the heavy cream, grated Parmesan cheese, and shredded mozzarella cheese. Give it a good stir to combine everything. Then, add the uncooked pasta and stir one more time to ensure the pasta is submerged in the liquid.
- 5.** **Cook the :** Pasta: Put the lid back on and continue to cook on low for an additional 30-40 minutes, or until the pasta is tender and cooked through.
- 6.** **Serve:** Taste the soup and season with salt and pepper as needed. Ladle the hot soup into bowls. Garnish with fresh basil or parsley and a sprinkle of extra Parmesan cheese, if you like.

SWAPS & NOTES

Chicken: Boneless, skinless chicken thighs would also work wonderfully here.

They tend to stay even more moist and tender during the slow cooking process.

Cheese: Feel free to use a blend of Parmesan and Pecorino Romano for a sharper flavor.

You can also use provolone instead of mozzarella for a slightly different cheesy pull.

TIPS FOR SUCCESS

Don't overcook the pasta: The last thing you want is mushy pasta.

Check the pasta after about 30 minutes of cooking and remove it from the heat as soon as it's tender.

The pasta will continue to absorb liquid as it sits, so it's better to undercook it slightly than overcook it.

Fresh is best: While dried herbs work, using fresh basil and parsley for garnish really brightens up the flavors and adds a nice pop of color.

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

Original recipe: <https://chefmaniac.com/this-crock-pot-chicken-parm-soup-is-my-new-favorite-weeknight-hack/>