

Creamy Crockpot Chicken Broccoli Pasta with Ranch and Cheddar

Crockpot Chicken and Broccoli Pasta and Cheese



TIME
10 min

METHOD
Slow cooker

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INGREDIENTS

- 1 lb boneless skinless chicken breast, cut into cubes
- 5 cups fresh broccoli florets
- 8 oz small shell pasta
- 8 oz shredded cheddar cheese
- 4 oz cream cheese
- 1 ½ cups whole milk
- ¾ cup chicken broth
- 1 packet Ranch seasoning
- 1 tablespoon minced garlic
- 1 teaspoon dry mustard powder

DIRECTIONS

1. **Prep the Slow Cooker:** Spray the inside of your slow cooker with non-stick cooking spray.
2. **Add Ingredients:** Add the chicken, broccoli, pasta, cheddar cheese, cream cheese, milk, chicken broth, Ranch seasoning, minced garlic, and dry mustard powder. Stir everything together to combine.
3. **Cook:** Cover and cook:
4. On low for 4-5 hours, or
5. On high for 2-3 hours
6. The chicken should be fully cooked and the pasta tender.
7. **Stir & Finish:** Stir well before serving. For extra cheesiness, sprinkle additional shredded cheddar on top, cover for a few minutes, and let it melt.
8. Serve warm and enjoy!

SWAPS & NOTES

Chicken: You can substitute boneless chicken thighs for extra richness.

Pasta: Small shells work beautifully because they hold the sauce, but elbow macaroni or rotini also work.

Cheese: Sharp cheddar adds more flavor.

You can mix in Monterey Jack for extra meltiness.

TIPS FOR SUCCESS

Don't overcook: Pasta can become too soft if left too long.

Cube chicken evenly so it cooks uniformly.

Shred your own cheese for the smoothest melt - pre-shredded cheese contains anti-caking agents.

If the mixture seems thick at the end, stir in a splash of warm milk.

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

Original recipe: <https://chefmaniac.com/creamy-crockpot-chicken-broccoli-pasta-with-ranch-and-cheddar/>