

Slow Cooker Cranberry Chicken: The Easiest Sweet and Savory Dinner

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METHOD

Slow cooker

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INGREDIENTS

4 boneless, skinless chicken breasts
1 cup cranberry sauce
1/2 cup French dressing
1 packet onion soup mix
Salt and pepper, to taste
Fresh parsley, for garnish if desired

DIRECTIONS

1. Season the chicken breasts lightly with salt and pepper.
2. Place the chicken in the bottom of your slow cooker in an even layer.
3. In a medium bowl, stir together the cranberry sauce, French dressing, and onion soup mix until fully combined.
4. Pour the cranberry mixture evenly over the chicken.
5. Cover and cook on low for 6 to 7 hours or on high for 3 to 4 hours, until the chicken is tender and fully cooked through.
6. Spoon the sauce over the chicken and let it rest for a few minutes before serving.
7. Garnish with fresh parsley if desired.
8. That's really all there is to it. The slow cooker does all the heavy lifting, and you're left with a flavorful dinner that tastes like much more work than it actually was.

SWAPS & NOTES

One of the best things about this slow cooker cranberry chicken is how forgiving it is.

If you prefer, you can use boneless skinless chicken thighs instead of breasts for an even richer result.

Thighs tend to stay especially juicy in the slow cooker and work beautifully with the sauce.

Whole berry cranberry sauce gives the finished dish a little more texture, while smooth cranberry sauce creates a more uniform glaze-like finish.

TIPS FOR SUCCESS

For the best texture, try not to overcook the chicken, especially if you're using smaller chicken breasts.

Slow cookers can vary, so checking toward the earlier end of the time range can help keep the meat tender and juicy.

If you want a thicker sauce, remove the cooked chicken once it's done and let the sauce sit uncovered for a few minutes.

You can also spoon some of the sauce into a small saucepan and simmer it briefly on the stove until it reduces slightly.

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

Original recipe: <https://chefmaniac.com/slow-cooker-cranberry-chicken-the-easiest-sweet-and-savory-dinner/>