

## Slow Cooker Cranberry Chicken: The Sweet and Savory Dinner That Practically Makes Itself

### Slow Cooker Cranberry Chicken



#### TIME

**20 to 30 min**

#### TEMP

**165°F**

#### METHOD

**Slow cooker**

#### PRINT

**Recipe Card**

### 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 (optional)

### DIRECTIONS

1. Prepare the slow cooker: Lightly grease the insert of your slow cooker or spray it with nonstick cooking spray for easier cleanup.
2. Add the chicken: Place the chicken breasts in an even layer in the bottom of the slow cooker. Season lightly with black pepper and a small pinch of salt if desired.
3. Mix the sauce: In a medium bowl, stir together the cranberry sauce, French dressing, and onion soup mix until mostly combined.
4. Pour over the chicken: Spread the cranberry mixture evenly over the chicken breasts, making sure they're well coated.
5. Cook low and slow: Cover and cook on low for 5 to 6 hours or on high for 3 to 4 hours, until the chicken is fully cooked and tender.
6. Serve and garnish: Once done, spoon some of the sauce over the chicken and garnish with fresh parsley if you like a little color and freshness on top.

### SWAPS & NOTES

This recipe is beautifully straightforward, but there are still a few ways to adjust it to fit your taste or pantry.

Chicken breasts: Boneless, skinless breasts work perfectly, but chicken thighs can also be used if you prefer darker meat and even more tenderness.

Cranberry sauce: Whole berry cranberry sauce adds a little more texture, while jellied cranberry sauce creates a smoother sauce.

French dressing: This brings sweetness and tang.

## TIPS FOR SUCCESS

This recipe is simple, but a few small details can make it even better: Avoid overcooking the chicken breasts, since lean meat can dry out if left too long.

Use a meat thermometer to confirm the chicken reaches 165°F internally.

Spoon sauce over the chicken a few times during cooking if you happen to be nearby, though it's not essential.

Let the chicken rest for a few minutes before serving if you want cleaner slices.

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

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