

The Easiest Crock Pot Ranch Chicken Sandwich Recipe That Never Fails

Let me walk you through why this recipe works so well and exactly how I make it.



CROCK POT RANCH CHICKEN SANDWICHES

You Will Need

2 lbs boneless, skinless chicken breasts
1 packet ranch seasoning mix (1 oz)
1 block cream cheese (8 oz), softened
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TIME
5 min

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INGREDIENTS

2 pounds boneless, skinless chicken breasts
1 packet ranch seasoning mix (or homemade if you prefer)
1 (10.5 oz) can cream of chicken soup
1 block (8 oz) cream cheese, softened
1/2 cup chicken broth
1 teaspoon garlic powder
1/2 teaspoon black pepper
Soft sandwich buns (brioche or potato rolls are my favorite)
Optional toppings: sliced pickles, shredded cheddar cheese, crispy bacon bits, or chopped green onions

DIRECTIONS

- 1.** Layer the Ingredients: I start by placing the chicken breasts in the bottom of my crock pot. Then I sprinkle the ranch seasoning, garlic powder, and black pepper over the top. Next, I add the cream of chicken soup and pour in the chicken broth. Finally, I place the block of cream cheese right on top.
- 2.** Set and Cook: I cover the crock pot and cook everything on low for 6 hours or on high for about 4 hours. The key is letting the chicken become super tender and soak up all those creamy flavors.
- 3.** Shred the Chicken: Once the cooking time is up, I remove the chicken breasts and shred them with two forks. They practically fall apart. Then I stir the shredded chicken back into the sauce and let it sit for about 15 minutes so it soaks up even more flavor.
- 4.** Toast the Buns (Optional but Recommended): I like to toast the sandwich buns slightly for a bit of extra texture. A light buttering and a few minutes under the broiler does the trick.
- 5.** Assemble and Serve: I pile the shredded ranch chicken onto the toasted buns and add whatever toppings I'm in the mood for. Crispy bacon and a handful of shredded cheddar cheese are my personal favorites.

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