

Slow Cooker

Chicken

16 of Our Best Slow Cooker Chicken Recipes



ALLFREESLOWCOOKERRECIPES 

Slow Cooker Chicken: 16 of Our Best Slow Cooker Chicken Recipes

Slow Cooker Chicken: 16 of Our Best Slow Cooker Chicken Recipes

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Slow Cooker Chicken: 16 of Our Best Slow Cooker Chicken Recipes

Letter from the Editor

Dear Slow Cooking Enthusiast:

With chicken, you can conquer the world—or maybe just your dinner table. Chicken is as versatile as you allow it to be, and with the right slow cooker chicken recipes, there are no limits to the delicious chicken magic you can create in your kitchen every night. Forget the dreary chicken recipes of kitchens past and deliver a chicken-centered meal your family will never forget. From whole chicken slow cooker recipes, to slow cooker chicken thigh recipes and slow cooker recipes for chicken breasts, we've got them all on AllFreeSlowCookerRecipes.com. However, to get the very best slow cooker chicken recipe ideas, check out our latest eCookbook, *Slow Cooker Chicken: 16 of Our Best slow Cooker Chicken Recipes*. This jam-packed eCookbook includes some great slow cooker chicken recipes that are simple to make and sure to satisfy.

This eCookbook is full of mouth-watering and easy slow cooker chicken recipes, including some of our best slow cooker chicken stew, soup and chili recipes (p.7). If you like Chinese food, you'll love our section on slow cooker Chinese chicken recipes (p. 11). Italian food-lovers will enjoy our chapter on slow cooker Italian chicken recipes (p.15). And finally, this free eCookbook includes a whole chapter on chicken slow cooker comfort foods (p.21). Dress up dinner with the tastiest slow cooker chicken recipes around from this free eCookbook, *Slow Cooker Chicken: 16 of Our Best slow Cooker Chicken Recipes*.

For more excellent slow cooker recipes, be sure to visit AllFreeSlowCookerRecipes.com. While you're there, subscribe to AllFreeSlowCookerRecipes' free [The Slow Cooker Chronicle](#) newsletter to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

Blair Chavis, Editor, AllFreeSlowCookerRecipes

<http://www.AllFreeSlowCookerRecipes.com/>

Read blog articles about our recipes at RecipeLionBlog.com

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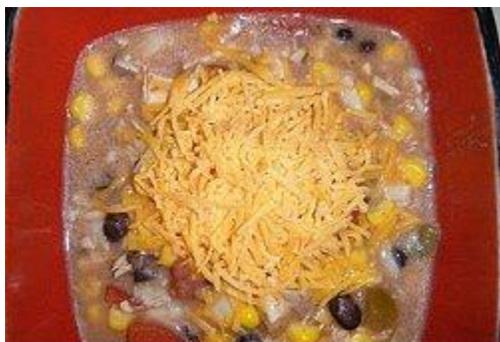
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BEST SLOW COOKER CHICKEN STEW, SOUP & CHILI RECIPES

CREAMY CHICKEN TORTILLA SOUP

BY: [HEATHER FROM OUT OF THE BOX INTO THE KITCHEN](#)



This Creamy Chicken Tortilla Soup is one of the best slow cooker Mexican recipes for a cold day. This rich and creamy soup can stand alone as a main dish.

COOKING TIME: 5 HRS

INGREDIENTS

- 2 cups cooked chicken, chopped (or 1 pound raw chicken breast)
- ½ cup of your favorite salsa
- 1 to 2 cups black beans (or one 1 to 2 cans, rinsed, drained)
- 1 ½ cups cream of chicken soup (or 1 can)
- 1 to 2 cups chicken broth*
- 1 package frozen corn
- 1 can diced tomatoes with jalapenos
- 4 corn tortillas, cut into strips

INSTRUCTIONS

1. Place all ingredients in slow cooker except for tortillas.
2. Turn on and cook on low for 5 hours or on high for 2 hours.
3. About 15 minutes before serving, stir in tortillas.
4. Garnish with sour cream, cheese, cilantro, etc.

NOTES

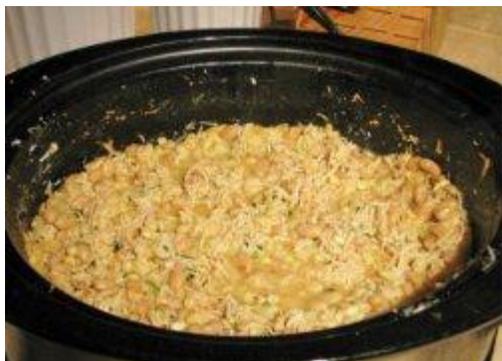
1. *The original recipe called for 2 cans of cream of chicken soup. If you only have enough for one can, add in enough broth to make it soupier.

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BEST SLOW COOKER CHICKEN STEW, SOUP & CHILI RECIPES

ALICIA'S WHITE CHICKEN CHILI

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Alicia's White Chili is a fun take on the expected slow cooker chili recipes, made with chicken, great northern beans, corn, lime juice and other bright-flavored ingredients.

SERVES: 6

COOKING TIME: 8 HRS

INGREDIENTS

- 2 (14-ounce) cans chicken broth
- 3 to 4 chicken breasts, trimmed of fat
- 3 cloves garlic
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano leaves
- 1 teaspoon salt
- 1 teaspoon crushed red pepper
- 2 cans great northern beans
- 1 can white shoepeg corn
- 3 tablespoons lime juice
- 2 tablespoons fresh cilantro, chopped

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INSTRUCTIONS

1. Add chicken, broth, cumin, oregano, garlic, salt and red pepper to slow cooker.
2. Cover and let cook for about 6 to 8 hours on low, or until chicken falls apart.
3. Shred the chicken with two forks.
4. Drain and rinse the beans and corn and add them to the slow cooker.
5. Add chopped cilantro and lime juice to slow cooker.
6. Put cover back on and let cook for 30 more minutes until heated through.

NOTES

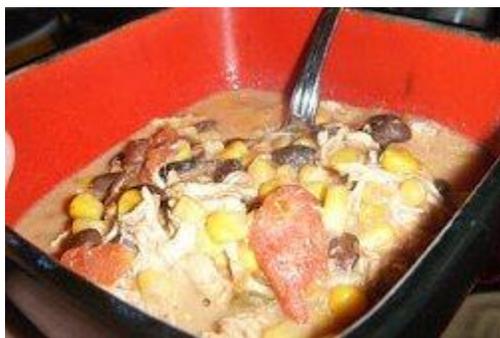
1. Put a little more red pepper flakes in (about 2 teaspoons) and also a dash of cayenne pepper to make it a bit spicier.
2. If you want more corn, put 2 cans in.

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BEST SLOW COOKER CHICKEN STEW, SOUP & CHILI RECIPES

CHEAP AND CREAMY CHICKEN STEW

BY: [HEATHER FROM OUT OF THE BOX INTO THE KITCHEN](#)



Cheap and Creamy Chicken Stew is one of the most delicious slow cooker stew recipes that is sure to warm you up, body and soul. Slow cooker recipes for chicken will inspire that bittersweet nostalgia that reminds you of evenings spent with your grandmother.

SERVES: 4

COOKING TIME: 8 HRS

INGREDIENTS

- 1 pound frozen chicken breast
- 1 can black beans, rinsed and drained
- 1 package frozen corn
- 1 jar salsa
- 1 can diced tomatoes
- 1 cup water
- ½ cup beef broth (not necessary)
- 1 teaspoon cumin
- Cayenne and chili powder to taste
- 4 ounces (or half a bar) reduced fat cream cheese

INSTRUCTIONS

1. Place all ingredients in slow cooker with chicken placed on the bottom.
2. Cover and cook on low for 6 to 8 hours.
3. Thirty minutes before serving, take out chicken and shred.
4. Add in cream cheese, cover and let sit. Stir until melted.

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SLOW COOKER CHINESE CHICKEN RECIPES

SLOW COOKER GENERAL TSO'S CHICKEN

BY: [STEPHANIE O'DEA FROM A YEAR OF SLOW COOKING](#)



Slow cooker Chinese food recipes are tasty and budget-friendly. Toss aside the takeout menu and try making Slow Cooker General Tso's Chicken, a Chinese food classic. This slow cooker Chinese food is among the best slow cooker chicken recipes.

SERVES: 4

INGREDIENTS

- 1 pound boneless, skinless chicken, cut into 1-inch chunks
- 4 garlic cloves, minced
- 3 tablespoons, brown sugar,
- 1 teaspoon dried ginger
- 2 tablespoons soy sauce
- ½ teaspoon crushed red pepper flakes (add more to taste at the table if more heat is preferred)
- 1 (16-ounce) package stir-fry vegetables (to add later)

INSTRUCTIONS

1. Use a 4-quart slow cooker.
2. Put the chicken into the bottom of your slow cooker and then add the garlic, brown sugar, ginger, soy sauce and red pepper flakes.
3. Toss the chicken to fully coat it with the sauce ingredients.
4. Cover and cook on low for 5 to 6 hours, then add the frozen vegetables.
5. Re-cover and cook on high for an hour, or until the veggies are fully hot and the chicken has reached desired tenderness.
6. Serve with white or brown rice.

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SLOW COOKER CHINESE CHICKEN RECIPES

SLOW COOKER CASHEW CHICKEN

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Slow Cooker Cashew Chicken is one of the more unique slow cooker recipes for chicken. With just a few simple ingredients, your chicken will have an amazing, savory, Asian sauce.

SERVES: 4

COOKING TIME: 4 HRS

INGREDIENTS

- 2 pounds boneless, skinless chicken thighs; cut each thigh into about 6 pieces (Don't use chicken breasts.)
- ¼ cup all-purpose flour
- ½ teaspoon black pepper
- 1 tablespoon canola oil
- ¼ cup soy sauce
- 2 tablespoons rice wine vinegar
- 2 tablespoons ketchup
- 1 tablespoon brown sugar
- 1 garlic clove, minced
- ½ teaspoon fresh ginger, grated
- ¼ teaspoon red pepper flakes
- ½ cup cashews

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INSTRUCTIONS

1. Combine flour and pepper in re-sealable food storage bag. Add chicken. Shake to coat with flour mixture.
2. Heat oil in skillet over medium-high heat. Brown chicken about 2 minutes on each side.
3. Place chicken in slow cooker.
4. Combine soy sauce, vinegar, ketchup, sugar, garlic, ginger and pepper flakes in small bowl; pour over chicken.
5. Cook on low for 3 to 4 hours.
6. Add cashews and stir.
7. Serve over rice.

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SLOW COOKER CHINESE CHICKEN RECIPES

TASTY ORANGE CHICKEN

BY: [LISA FROM THE PURSUIT OF HAPPINESS](#)



Tasty Orange Chicken is one of the best among slow cooker orange chicken recipes! Made with chicken breasts and a savory sauce, this is a delightful Asian dish.

COOKING TIME: 6 HRS

INGREDIENTS

- 3 to 4 boneless chicken breasts, chopped into small chunks
- 1/3 cup flour
- olive oil
- ½ tablespoon salt
- 1 teaspoon balsamic vinegar
- 3 tablespoons ketchup
- 6 ounces frozen orange juice concentrate (thaw or throw it in the microwave 45 seconds)
- 4 tablespoons brown sugar.

INSTRUCTIONS

1. In a bowl, mix the orange juice, brown sugar, vinegar, salt and ketchup.
2. Pour the flour in a small bowl.
3. Cover the chicken breast chunks in flour and shake off the excess.
4. Pour a small amount of olive oil in a skillet and brown the flour covered chicken. (The chicken doesn't need to be fully cooked since it's going into the slow cooker.)
5. After the chicken is done cooking, pour the pieces in the slow cooker.
6. Cover the chicken with the sauce mixture and give the slow cooker a stir.
7. Cook on low for 5 to 6 hours or on high for 2 to 3 hours.
8. Serve over rice and add veggies if desired.

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SLOW COOKER ITALIAN CHICKEN RECIPES

CLASSIC CHICKEN ALLA CACCIATORA

BY: [TESS FROM SLOW COOKING KITCHEN](#)



Classic Chicken alla Cacciatora will be your favorite meal for a bella notte. This delicious and easy chicken cacciatore slow cooker recipe is an Italian family-style classic, and the garden fresh ingredients are a perfect excuse to pick tomatoes and mushrooms directly from your garden.

SERVES: 4

COOKING TIME: 6 HRS

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 4 fresh organic basil sprigs
- 2 (16-ounce) jars Italian stewed tomatoes
- 1 (6-ounce) can tomato paste
- ¼ tablespoon garlic, minced
- 1 teaspoon ground black pepper
- 1 cup wild Oregon mushrooms, sliced
- ½ cup dry cooking sherry
- 2 handfuls linguine

INSTRUCTIONS

1. Add all ingredients (less linguine) to the slow cooker. Cook on low for 6 hours.
2. Cook linguine to desired consistency, drain and rinse.
3. Serve chicken and sauce over linguine and baby spinach.

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SLOW COOKER ITALIAN CHICKEN RECIPES

SLOW COOKER CHICKEN PICCATA

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



As a slow cooker recipe, chicken piccata is quick to prepare and so tasty! This recipe for Slow Cooker Chicken Piccata is great for those who love the classic Italian dish but don't want the cost of eating out.

SERVES: 4

COOKING TIME: 5 HRS

INGREDIENTS

- 2 chicken breasts, thinned in half (end up with 4 thick pieces of chicken)
- 1 cup white wine
- 1 cup chicken broth
- ½ cup lemon juice, freshly squeezed (3 lemons)
- 4 tablespoons butter, sliced
- 3 tablespoons capers
- 1 cup Italian seasoned bread crumbs
- 1 egg, beaten
- salt and pepper, to taste
- pasta of your choice, on which to serve chicken

Slow Cooker Chicken: 16 of Our Best Slow Cooker Chicken Recipes

INSTRUCTIONS

1. Lay your bread crumbs on a plate and leave your egg in a cereal sized bowl.
2. Dip each breast into the egg and then in the bread crumbs.
3. Place each one on the bottom of your slow cooker insert. Repeat this for all breast pieces.
4. Place the 4 tablespoons of butter, one on each breast.
5. Pour in the wine, lemon juice and chicken broth.
6. Top with capers.
7. Sprinkle with salt and pepper.
8. Cook on low for 4 to 5 hours.
9. Serve on top of your favorite pasta.

NOTES

1. This can be extra lemony, so if you like less lemon, use less lemon juice or just be sure to include the chicken broth suggested above.
2. Feel free to add mushroom or artichoke hearts to this recipe if you prefer.

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SLOW COOKER ITALIAN CHICKEN RECIPES

VAMPIRE CHICKEN: 40 CLOVE GARLIC CHICKEN

BY: [STEPHANIE O'DEA FROM A YEAR OF SLOW COOKING](#)



Garlic-lovers must try this recipe for Vampire Chicken: 40 Clove Garlic Chicken. If you want slow cooker recipes for chicken, this is a flavor-packed option to try.

SERVES: 6

COOKING TIME: 9 HRS

INGREDIENTS

- 3 to 4 pounds chicken
- 1 large onion (or 2 small onions), sliced
- 1 tablespoon olive oil
- 2 teaspoons kosher salt
- 2 teaspoons paprika
- 1 teaspoon pepper
- 20 to 40 garlic cloves, peeled, but intact

INSTRUCTIONS

1. 6-quart oval slow cooker recommended.
2. Place onion slices on the bottom of the stoneware insert.
3. In a large mixing bowl, toss chicken parts with olive oil, salt, paprika, pepper and all of the garlic cloves.
4. Pour into slow cooker on top of the onion. *Do not add water.
5. Cover and cook on low for 6 to 8 hours or on high for 4 to 6 hours.

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NOTES

1. The longer you cook chicken-on-the-bone, the tenderer it will be.
2. If you use drumsticks, the ones on the side will brown and may stick to the sides of the slow cooker, burning them a bit. If this bothers you, you can rearrange them with tongs an hour before serving.
3. Chicken goes well with salad, mashed potatoes, corn and green beans.

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SLOW COOKER ITALIAN CHICKEN RECIPES

FRAGRANT LEMON ROSEMARY CHICKEN

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



Among slow cooker whole chicken recipes, this recipe for Fragrant Lemon Rosemary Chicken is a must-try! This lemon chicken is a feast.

COOKING TIME: 10 HRS

INGREDIENTS

- 3 to 4 pounds whole roasting chicken (or smaller, whatever you can fit in your slow cooker)
- 1 lemon, cut into about 4 pieces
- 4 to 6 sprigs fresh rosemary
- 2 to 3 tablespoons olive oil
- 2 to 3 tablespoons poultry seasoning
- aluminum foil

INSTRUCTIONS

1. Ball up 4 pieces of aluminum foil and place in the bottom of your slow cooker insert.
2. Take out all the giblets and rinse your bird under the faucet. Pat it completely dry with paper towels.
3. Stuff the inside of the bird with your lemon wedges and sprigs of rosemary
4. Truss your bird.
5. Rub it down with olive oil and then sprinkle your poultry seasoning on top all over.
6. Place your bird on top of the foil in the slow cooker insert.
7. Cook on low for 8 to 10 hours or on high for 5 to 6 hours.

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SLOW COOKER COMFORT FOODS

SLOW COOKER FRIED CHICKEN RECIPE

BY: [STEPHANIE O'DEA FROM A YEAR OF SLOW COOKING](#)



The best fried chicken recipe ever might be one you make in your slow cooker. Give it a try with this Slow Cooker Fried Chicken Recipe. It's a simple fried chicken recipe that's packed with flavor.

COOKING TIME: 8 HRS

INGREDIENTS

- 18 thawed drumsticks (or however many nicely fit into your slow cooker)
- ¼ cup butter
- ¼ cup flour
- 2 teaspoons seasoned salt
- 1 tablespoon Italian seasoning
- 1 teaspoon onion powder
- 1 teaspoon paprika
- ½ teaspoon black pepper

INSTRUCTIONS

1. Combine all the spices and the flour in a freezer bag or in a shallow dish.
2. Dredge each chicken piece well, and plop into your slow cooker.
3. When all the chicken is in the slow cooker, pour ¼ cup of melted butter over it.
4. Cook on high for 6 hours or on low for 8 to 10 hours.

NOTES

1. The chicken needed might need more salt. A whole tablespoon and maybe some more onion powder are recommended if desired.

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SLOW COOKER COMFORT FOODS

SAVORY CHICKEN ADOBO

BY: [STEPHANIE NUCCITELLI FROM 52 KITCHEN ADVENTURES](#)



Savory Chicken Adobo is one of the best slow cooker recipes for chicken you can find anywhere. Plus, slow cooker chicken recipes like this make a great light recipe for spring that is simply packed with flavor. Make this chicken slow cooker recipe any night.

SERVES: 4

PREPARATION TIME: 20 MIN

COOKING TIME: 8 HRS

INGREDIENTS

- 1 pound chicken thighs, skin removed
- 1 pound chicken wings, skin removed
- ½ cup reduced sodium soy sauce
- ½ cup apple cider vinegar
- 4 cloves garlic, chopped
- salt and pepper to taste

INSTRUCTIONS

1. Season chicken with salt and pepper and place in slow cooker.
2. Mix together the soy sauce and vinegar, and then pour over chicken.
3. Sprinkle garlic over everything.
4. Cook on low for 6 to 8 hours or high for 4 to 5 hours (until meat is cooked through).
5. Serve with rice.

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SLOW COOKER COMFORT FOODS

CREAMY RANCH CHICKEN AND MUSHROOMS

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Creamy Ranch Chicken And Mushrooms is one of those slow cooker recipes for chicken that your whole family will love. Made with just a few simple ingredients, it's a creamy, rich chicken dish.

SERVES: 4

COOKING TIME: 4 HRS

INGREDIENTS

- 1 ¼ pounds chicken tenders or boneless skinless chicken breasts cut up into bite sized pieces
- 4 ounces canned mushrooms, drained
- 1-ounce packet of dry ranch dressing
- 1 chicken bouillon cube
- 1 can cream of chicken soup
- 8 ounces cream cheese (reduced fat works great)

INSTRUCTIONS

1. Combine chicken and mushrooms in slow cooker.
2. Sprinkle ranch over the top.
3. Dissolve bouillon in one cup of boiling water. Pour over chicken.
4. Make sure chicken is completely covered by liquid.
5. Cook on low for 3 to 4 hours.
6. Stir in soup and cream cheese.
7. Stir until melted and warmed.
8. Serve over rice.

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SLOW COOKER COMFORT FOODS

SLOW COOKER CHICKEN CORDON BLEU CASSEROLE

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



If you're looking for a simple recipe for chicken casserole with Stovetop stuffing that you can make in your slow cooker, try this Slow Cooker Chicken Cordon Bleu Casserole. It's super easy to make, and a delicious wholesome dish.

COOKING TIME: 6 HRS

INGREDIENTS

- 2 large boneless skinless chicken breasts, cut into cubes
- 1 can condensed cream of chicken soup
- 1 cup milk
- 1 box chicken Stovetop stuffing
- 6 (approx.) slices deli ham (honey ham recommended)
- 6 (approx.) slices Swiss cheese
- 2 tablespoons butter, cut into lots of pieces
- salt, pepper, garlic powder, to taste

INSTRUCTIONS

1. In the slow cooker insert, place the chicken.
2. Season with salt, pepper and garlic powder.
3. Mix the cream of chicken soup with the milk, salt, pepper and garlic powder.
4. Pour over the chicken.
5. Next, add a layer of ham slices.
6. Prepare the stuffing according to the box and then spread evenly over the ham.
7. Place the butter slices on top of the stuffing. Cook on low for 4 to 6 hours.
8. Uncover for about 20 minutes or so on high to help thicken the liquid.
9. Place slices of Swiss cheese over the top. Re-cover, and continue to cook until cheese melted.

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SLOW COOKER COMFORT FOODS

COMFORTING CHICKEN AND DUMPLINGS

BY: [TESS FROM SLOW COOKING KITCHEN](#)



Comforting Chicken and Dumplings is a slow cooker chicken and dumplings recipe that can't be beat. It cooks all day, but it's easy to prepare. It's the ultimate comfort food dish for any season.

PREP TIME: 40 MIN

COOKING TIME: 7 HRS

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 32 ounces chicken broth
- 2/3 cup 2% milk
- 2 ¼ cup Bisquick mix
- 8 carrots, chopped
- 4 celery stalks, chopped
- 2 teaspoons Italian herb seasoning
- 2 chicken bouillon cubes
- ½ teaspoon ground black pepper
- ¼ teaspoon sea salt

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INSTRUCTIONS

1. In a 6-quart slow cooker, combine whole chicken breasts and broth. Cover and cook on low for 6 hours.
2. Remove chicken from slow cooker and pull apart into shreds.
3. Remove 2 cups chicken broth and place in medium saucepan over medium high heat.
4. Add carrots, celery and bring to boil.
5. Boil for approximately 20 minutes or until carrots are tender. Remove from heat.
6. Strain carrots and celery from saucepan and return to slow cooker with meat and cover to keep warm.
7. In a medium bowl, combine Bisquick, milk and stir until well blended.
8. Drop by heaping tablespoon into boiling chicken broth.
9. Cook for 5 minutes, then remove from both and add to slow cooker. Repeat until all the dough has been used.
10. Add 2 cups hot water, bouillon cubes, Italian seasoning, pepper and salt to boiling broth.
11. Stir constantly until bullion is completely dissolved.
12. Scoop shredded chicken, vegetables and dumplings into bowl and top with broth before serving.

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SLOW COOKER COMFORT FOODS

SLOW COOKER CHICKEN NUGGETS

BY: [STEPHANIE O'DEA FROM A YEAR OF SLOW COOKING](#)



Everyone loves chicken nuggets and they're even more fun when you make them in your slow cooker. Try out one of the neatest slow cooker chicken recipes around with this recipe for Slow Cooker Chicken Nuggets.

COOKING TIME; 4 HRS

INGREDIENTS

- 4 to 6 boneless, skinless chicken breast halves
- 4 tablespoons butter or olive oil
- 4 eggs
- 1 cup bread crumbs (or a crumb mixture of crackers, cereal, tortilla chips, etc.)
- ½ teaspoon seasoned salt
- ½ teaspoon garlic powder
- 1 tablespoon flax seed meal (optional)

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INSTRUCTIONS:

1. Make sure your chicken is fully thawed.
2. Cut your chicken breast halves into child-size pieces (about 2-inch pieces). (The smaller the pieces, the better they cook and the crispier they'll get.)
3. In a bowl, mix the melted butter or oil with the egg.
4. Blend up the cracker and cereal crumbs to make a fine bread crumb mixture and pour into a pie plate.
5. Spray your 6-quart slow cooker with cooking spray.
6. Dip each piece of chicken in the egg mixture, and then toss in the crumbs.
7. Put a layer of battered chicken pieces in the bottom of the slow cooker. When the bottom is full, add a piece of aluminum foil. Poke tiny holes in the foil to allow steam to escape. (More, rather than less holes ensure better cooking.)
8. Make 4 layers with 6 cut-up chicken breast halves.
9. Cover your slow cooker, but vent the lid with a wooden spoon or chopstick.
10. Cook on high for 2 to 4 hours.
11. After cooking, leave your slow cooker on warm for a few hours before eating.

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THANK YOU

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:



Heather from [Out Of The Box Into The Kitchen](#)



Karen from [365 Days of Slow Cooking](#)



Stephanie from [A Year of Slow Cooking](#)



Lisa from [The Pursuit of Happiness](#)

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