

Choco Fever Dream

Creamy Herb Crockpot Chicken Breast

15 min Prep time	**4 h** Cook time	**4 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 skinless chicken breasts, trimmed
- [ ] 1 cup heavy cream
- [ ] 1/2 cup low-sodium chicken broth
- [ ] 2 cloves garlic, minced
- [ ] 1 small onion, finely chopped
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 tsp fresh rosemary, minced
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tbsp lemon juice
- [ ] 1/4 cup grated Parmesan cheese
- [ ] Salt and black pepper to taste

Instructions

1. Season the chicken with salt and pepper, then place in the crockpot.
2. In a bowl, whisk together cream, broth, garlic, onion, thyme, rosemary, and lemon juice.
3. Pour the mixture over the chicken, ensuring each piece is coated.
4. Cook on low for 3½-4 hours, or until chicken is tender and the sauce has thickened.
5. Stir in Parmesan and fresh parsley just before serving.

Nutrition per serving

420 kcal	35 g	6 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, whisk a teaspoon of cornstarch with water and add at the 3-hour mark.
- A splash of white wine adds depth, but omit if avoiding alcohol.
- For a brighter finish, drizzle a little extra lemon juice right before plating.