

Choco Fever Dream

Crock Pot Crack Chicken – Easy Slow Cooker Recipe

10 min Prep time	**4 h** Cook time	**4 h 10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs chicken breast, cubed
- [ ] 8 oz cream cheese, softened
- [ ] 1 packet ranch seasoning mix
- [ ] 1 tsp garlic powder
- [ ] 1 cup shredded cheddar cheese
- [ ] 4 slices turkey bacon, cooked and crumbled
- [ ] ½ cup chicken broth
- [ ] Salt and pepper to taste

For the Finish

- [ ] 2 tbsp fresh chives, chopped
- [ ] Optional: a dash of lemon juice

Instructions

1. Place the cubed chicken into the crock pot, sprinkle with salt, pepper, garlic powder, and the ranch seasoning packet.
2. Add the softened cream cheese in dollops and pour the chicken broth over everything; this helps the cheese melt gently.
3. Cover and cook on LOW for 3-4 hours, or until the chicken is tender and the cheese has fully incorporated into a silky sauce.
4. Stir in the shredded cheddar and turkey bacon bits, letting the cheese melt for another 5 minutes.
5. Finish with fresh chives and a splash of lemon juice if desired; serve hot.

Nutrition per serving

420 kcal	38 g	6 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too much, simply stir in a little extra broth.
- For a lower-fat version, substitute half-and-half for the cream cheese.
- Feel free to add a handful of frozen peas during the last 30 minutes for extra color.