

Choco Fever Dream

Crockpot Broccoli Cheddar Chicken – Creamy & Easy

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

Ingredients

Main Ingredients

- [ ] 1 ½ lbs boneless, skinless chicken breast, cut into 1-inch cubes
- [ ] 3 cups broccoli florets (fresh or frozen)
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] ½ cup heavy cream
- [ ] 1 cup low-sodium chicken broth
- [ ] 2 cloves garlic, minced
- [ ] ½ onion, diced
- [ ] 1 tbsp olive oil
- [ ] 1 tsp lemon juice
- [ ] Salt and pepper to taste

Instructions

1. Heat olive oil in a skillet over medium heat, then add the diced onion and garlic. Cook until softened, about 3 minutes.
2. Transfer the aromatics to the crockpot. Add the chicken cubes, season with salt and pepper, then pour in the chicken broth.
3. Stir in the heavy cream and half of the shredded cheddar. Cover and cook on low for 3 hours.
4. After 3 hours, add the broccoli florets and the remaining cheddar. Cook for another 45 minutes, or until the broccoli is tender and the cheese is fully melted.
5. Just before serving, stir in the lemon juice for a bright finish. Taste and adjust seasoning if needed.
6. Serve hot over rice, noodles, or quinoa, and enjoy the creamy, cheesy comfort.

Nutrition per serving

420 kcal	35 g	12 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a thicker sauce, mix a teaspoon of cornstarch with cold water and add it 15 minutes before the end.
- Leftovers reheat well on the stovetop with a splash of milk or broth to loosen the sauce.
- For extra flavor, sprinkle a pinch of smoked paprika on top before serving.