

Choco Fever Dream

Creamy Ranch Chicken Crockpot – Easy Recipe

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 bone-in, skinless chicken thighs
- [ ] 2 tbsp butter, melted
- [ ] 1 cup heavy cream
- [ ] 2 tbsp ranch seasoning mix
- [ ] 1 tsp lemon juice
- [ ] 1/2 cup grated Parmesan cheese
- [ ] Salt and pepper to taste

Instructions

1. Season the chicken thighs lightly with salt, pepper, and half of the ranch mix.
2. Place the chicken in the crockpot, skin side up.
3. In a bowl, whisk melted butter, heavy cream, the remaining ranch mix, and lemon juice; pour over the chicken.
4. Cook on low for 6-8 hours, or on high for 3-4 hours, until the meat is fork-tender.
5. About 15 minutes before serving, stir in grated Parmesan; let it melt into the sauce.
6. Taste and adjust seasoning, then serve hot with your favorite side.

Nutrition per serving

420 kcal	28 g	4 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a little heat, add a pinch of cayenne after cooking.
- For extra herb depth, stir in a tablespoon of fresh chopped dill just before serving.
- The sauce thickens as it cools; reheat gently if needed.