



## Crockpot Creamy Chicken with Gruyere and Orzo: A Perfect One-Pot Comfort Dish

### Description

Make creamy Crockpot chicken with Gruyere and orzo! Tender, cheesy, and perfect for a cozy dinner. Try this easy recipe!

### Ingredients

- 4 yellow onions, thinly sliced
- 6 tablespoons salted butter, divided
- 1 1/2 pounds boneless chicken breasts or thighs
- 2 tablespoons fresh thyme leaves
- 2 tablespoons chopped fresh sage
- Kosher salt and black pepper, to taste
- 3 cloves garlic, finely chopped
- 1 cup dry white wine (or substitute with extra broth)
- 1 cup chicken or vegetable broth
- 2 cups sliced mushrooms
- 2 cups dry orzo pasta
- 1/2 cup heavy cream
- 1/2 cup grated parmesan cheese
- 1 cup shredded Gruyere cheese

### Instructions

- **Prepare the Base:**
- In the bottom of your slow cooker, layer the sliced onions and 3 tablespoons of butter.
- **Layer the Chicken and Flavorings:**

- Add the chicken on top of the onions. Sprinkle with fresh thyme, sage, garlic, salt, and pepper. Pour the wine (or broth) and chicken broth over the chicken. Add the mushrooms.
- Cook:
- Cover and cook on low for 3-4 hours or on high for 1-2 hours until the chicken is fully cooked and tender.
- Cook the Orzo:
- Remove the chicken and most of the onions from the slow cooker, setting them aside on a plate. Turn the slow cooker to high heat. Stir the orzo and 1 cup of water into the cooking liquid. Cover and cook for 20-30 minutes, stirring occasionally, until the orzo is al dente. If needed, add more water to ensure the orzo cooks evenly.
- Add Cream and Cheese:
- Once the orzo is cooked, stir in the heavy cream and grated parmesan cheese until creamy and well combined.
- Top with Gruyere:
- Return the chicken and onions to the slow cooker, placing them on top of the orzo. Scatter the shredded Gruyere cheese over the chicken and onions. Cover and let it melt for 5-10 minutes until bubbly and gooey.
- Serve:
- Scoop the creamy orzo onto plates, top with the chicken, onions, and melted cheese. Garnish with additional fresh herbs if desired.

## Notes

- If the orzo absorbs too much liquid, add a splash of warm broth or water to keep it creamy.
- For extra caramelization, saut   the onions in butter before adding them to the slow cooker.

## Category

1. Crockpot Recipes

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