



Slow Cooker Cheesy Mozzarella Chicken

Description

Ingredients

- 4 boneless, skinless chicken breasts
- 2 teaspoons garlic powder
- Salt and pepper to taste
- 1 cup chicken broth
- 1 cup marinara sauce
- 2 teaspoons Italian seasoning
- 1 cup shredded mozzarella cheese
- 1/4 cup freshly grated Parmesan cheese
- 1 tablespoon chopped fresh basil for garnish

Directions

1. Season the chicken breasts with garlic powder, salt, and pepper.
2. Place the seasoned chicken in the slow cooker.
3. In a bowl, mix the chicken broth, marinara sauce, and Italian seasoning. Pour this mixture over the chicken in the slow cooker.
4. Cover and cook on low for 6 hours or on high for 3 hours, until the chicken is tender.
5. About 30 minutes before serving, sprinkle the shredded mozzarella and Parmesan cheeses over the chicken.
6. Cover and continue cooking until the cheese is melted and bubbly.
7. Garnish with fresh basil before serving.

Variations & Tips

This recipe is wonderfully adaptable to different tastes and dietary needs. For a lighter version, you can use low-fat cheeses and increase the proportion of marinara sauce to create a saucier dish without added calories. For those who love a bit of heat, adding red pepper flakes or diced jalapeños to the sauce can provide a spicy kick. To make this dish gluten-free, ensure your marinara sauce and chicken broth are certified gluten-free. You can also vary the herbs, using a mix of parsley, oregano, or thyme for different flavor profiles.

Category

1. Crockpot Recipes

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