

Slow Cooker Chicken Scampi

Description

Nestled in the heart of every family gathering, there echoes the harmonious simplicity of a well-loved chicken dish. Today, I'm delighted to share a recipe that blends the ease of slow cooking with the zesty flair of traditional scampi: Slow Cooker Chicken Scampi. This dish, a twist on the classic shrimp scampi, finds its roots in Italian cuisine but has been embraced by families far and wide, looking for comforting meals without fuss. Making it in a slow cooker not only infuses the flavors deeply but also offers the convenience that every home cook treasures.

This hearty dish pairs wonderfully with a side of light angel hair pasta or a loaf of crusty bread to sop up the delicious garlic-butter sauce. For a fresher take, serve alongside a crisp green salad or steamed green beans. Each bite brings a touch of comfort and a reminder of family dinners of yesteryears.

Slow Cooker Chicken Scampi

Ingredients

- 4 boneless, skinless chicken breasts
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup olive oil
- 5 cloves garlic, minced
- 1 red bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 1/2 cup chicken broth
- 1/4 cup lemon juice
- 1 teaspoon Italian seasoning
- 1/4 cup chopped fresh parsley
- 1/4 cup grated Parmesan cheese

Directions

1. Combine flour, salt, and pepper in a large resealable plastic bag. Add chicken and shake until well coated.
2. Heat olive oil in a skillet over medium heat. Add chicken and cook until golden brown on each side, about 3-4 minutes per side.
3. Transfer the browned chicken to the slow cooker.
4. In the same skillet, add minced garlic and sliced bell peppers, saut ing until just tender. Pour over the chicken in the slow cooker.
5. Mix together chicken broth, lemon juice, and Italian seasoning. Pour the mixture over the chicken and peppers.
6. Cover and cook on low for 4-5 hours until the chicken is tender.
7. Sprinkle with chopped parsley and grated Parmesan cheese before serving.

Variations & Tips

For a spicy kick, add a teaspoon of red pepper flakes along with the Italian seasoning. If you're in the mood for more of a seafood twist, consider adding some shrimp during the last 30 minutes of cooking. For those who love extra sauce, doubling the broth and lemon juice will ensure there's plenty for ladling over pasta or soaking with bread.

Category

1. Crockpot Recipes

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