

Slow Cooker Creamy Ranch Chicken Pasta

## **Description**

Ingredients
4 boneless, skinless chicken breasts

Watermark

That ranch seasoning mix

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8 oz cream cheese, softened

1 cup shredded cheddar cheese

12 oz pasta (your choice, but penne or rotini work well)

Salt and pepper to taste

Fresh parsley for garnish (optional)

## **Directions**

- 1. Place the chicken breasts in the bottom of your slow cooker.
- 2. Sprinkle the ranch seasoning mix evenly over the chicken breasts.
- 3. In a separate bowl, mix together the condensed cream of chicken soup and chicken broth until well combined. Pour this mixture over the chicken in the slow cooker.
- 4. Cover and cook on low for 6-7 hours, or on high for 3-4 hours, until the chicken is tender and cooked through.
- 5. About 30 minutes before serving, remove the chicken from the slow cooker and shred it with two forks. Return the shredded chicken to the slow cooker.
- 6. Add the softened cream cheese and shredded cheddar cheese to the slow cooker, stirring until the cheeses are melted and the sauce is creamy.
- 7. Cook the pasta according to package directions until al dente. Drain well.
- 8. Add the cooked pasta to the slow cooker and stir to combine with the chicken and creamy sauce. Season with salt and pepper to taste.
- 9. Serve immediately, garnished with fresh parsley if desired.

## **Variations & Tips**

If youâ??re looking to add some veggies to this dish, consider tossing in some frozen peas or steamed broccoli towards the end of the cooking time for a pop of color and nutrition. For a little kick, you can add a pinch of red pepper flakes or a dash of hot sauce. And if you prefer a different type of cheese, feel free to experiment with mozzarella or even a bit of Parmesan for a different flavor profile.

## Category

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