



Slow Cooker Creamy Ranch Chicken Pasta

Description

Ingredients

4 boneless, skinless chicken breasts
1 packet ranch seasoning mix
1 can (10.5 oz) condensed cream of chicken soup
1 cup chicken broth
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 you'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.

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1. Crockpot Recipes
2. Grandma Recipes

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