

Creamy Italian Broccoli Chicken (slow cooker)

Ingredients (6 to 8 servings)

2 - 0.7oz packets of Italian or Ranch dressing seasoning
12 oz cream cheese
4 cups of chopped broccoli crowns
4 boneless skinless chicken breasts
1 cup water

Directions:

1. Place chicken breasts in slow cooker. Mix water and dressing packets together, then pour over chicken.
2. Cook until no longer pink. 3-4 hours on high, or 7-8 hours on low.
3. Remove chicken from slow cooker and shred with forks.
4. Add the cream cheese to the broth in the slow cooker and blend with a spatula or whisk. (The sauce will be lumpy)
5. Add chopped broccoli to slow cooker and turn setting to high. (I prefer to steam broccoli separately.)
6. While broccoli is softening up, cook rice, quinoa, or pasta accordingly.
7. Serve chicken and broccoli over rice, quinoa, or pasta. (We like angel hair pasta!)

Ingredients (3 to 4 servings)

1 packet of Italian or Ranch dressing seasoning
6 oz cream cheese
2 cups of chopped broccoli crowns
2 boneless skinless chicken breasts
1/2 cup water

Directions:

1. Place chicken breasts in slow cooker. Mix water and dressing packets together, then pour over chicken.

2. Cook until no longer pink. 3-4 hours on high, or 7-8 hours on low.
3. Remove chicken from slow cooker and shred with forks.
4. Add the cream cheese to the broth in the slow cooker and blend with a spatula or whisk. (The sauce will be lumpy)
5. Add chopped broccoli to slow cooker and turn setting to high. (I prefer to steam broccoli separately.)
6. While broccoli is softening up, cook rice, quinoa, or pasta accordingly.
7. Serve chicken and broccoli over rice, quinoa, or pasta. (We like angel hair pasta!)