



Crock Pot Chicken and Stuffing



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Introduction

Crock Pot Chicken and Stuffing is a hearty and comforting dish that brings together tender chicken with savory stuffing, all cooked to perfection in a slow cooker. This recipe is perfect for busy families or anyone looking for a simple yet delicious meal. With minimal prep time, the Crock Pot does all the work while you go about your day.

Detailed Ingredients with measures

Chicken breasts or thighs - 2 pounds

Stuffing mix - 1 package (6 ounces)

Chicken broth - 1 cup

Cream of chicken soup - 1 can (10.5 ounces)

Butter - 1/2 cup (melted)

Onion - 1 medium, diced

Celery - 1 cup, chopped

Salt and pepper - to taste

Prep Time

Preparation time for this recipe is approximately 15 minutes. This involves dicing the vegetables, combining the ingredients, and layering them in the slow cooker.

Cook Time, Total Time, Yield

Cook time is about 4 to 6 hours on low heat. The total time including

prep is roughly 4 hours and 15 minutes. This recipe yields approximately 6 servings, making it ideal for family dinners or meal prepping for the week ahead.



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Detailed Directions and Instructions

Prepare the Chicken

Place four boneless, skinless chicken breasts in the bottom of a slow cooker.

Add Seasoning

Sprinkle a packet of onion soup mix evenly over the chicken breasts.

Add the Stuffing

In a separate bowl, combine one package of stuffing mix with two cups of chicken broth. Stir to combine, then pour the stuffing mixture over the chicken in the slow cooker.

Add Cream of Chicken Soup

Spread one can of cream of chicken soup over the stuffing mixture evenly.

See also Chopped Cheeseburger Casserole

Cook

Cover the slow cooker and cook on low for 6-8 hours or on high for 3-4 hours, until the chicken is cooked through and tender.

Shred the Chicken

Once cooked, remove the chicken from the slow cooker and shred it using two forks.

Mix Everything Together

Return the shredded chicken to the slow cooker and gently mix it with the stuffing and gravy.

Serve

Spoon the chicken and stuffing mixture onto plates and enjoy your meal.

Notes

Chicken Variations

Feel free to substitute the chicken breasts with thighs for a richer flavor.

Stuffing Options

You can use different types of stuffing based on your preference, such as cornbread or whole grain.

Vegetarian Option

For a vegetarian version, use vegetable broth and replace the chicken with a plant-based chicken substitute.

Leftovers

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat thoroughly before serving.

Freezing Instructions

This dish can be frozen for up to 3 months. Thaw in the refrigerator

before reheating.



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Cook techniques

Slow Cooking

Slow cooking allows ingredients to meld together beautifully, resulting in a tender and flavorful dish. Cooking the chicken and stuffing at a low temperature helps maintain moisture and enhances the overall taste.

Layering Ingredients

Properly layering the chicken and stuffing in the crock pot ensures even cooking. Placing the stuffing at the bottom allows it to absorb flavors from the chicken as it cooks.

Sealing in Flavor

Using a lid during the cooking process traps steam and flavors inside, leading to a richer and more savory outcome. This technique also helps keep the chicken moist.

See also [Sauteed Asparagus Recipe with Lemon and Garlic](#)

Temperature Control

Setting the crock pot on low is essential for achieving a tender texture. This method cooks the chicken slowly, making sure it cooks evenly without drying out.

Adding Creaminess

Incorporating ingredients such as cream soups adds a rich texture and flavor to the dish. It helps bind the chicken and stuffing together, creating a cohesive meal.

FAQ

Can I use frozen chicken in this recipe?

It is recommended to thaw the chicken before cooking to ensure even cooking and proper food safety.

How long should I cook the dish?

Typically, cooking on low for 6 to 8 hours or on high for about 4 hours should suffice for tender chicken and well-cooked stuffing.

Can I add vegetables to the recipe?

Yes, adding vegetables such as carrots or peas can enhance the flavor and nutritional value of the dish. Just be sure to adjust cooking times if necessary.

What can I use as a substitute for stuffing mix?

You can use homemade stuffing, rice, or any bread-based mixture as an alternative to pre-packaged stuffing mix.

How should I store leftovers?

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat thoroughly before serving.



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Conclusion

The Crock Pot Chicken and Stuffing recipe provides a deliciously comforting meal that is easy to prepare and perfect for busy weeknights or family gatherings. The combination of tender chicken, savory stuffing, and a creamy sauce results in a dish that is sure to please everyone at the table. Its simplicity and flavor make it a staple in many households.

More Recipes Suggestions and Combination

Slow Cooker Beef Stroganoff

A rich and creamy dish made with tender beef and mushrooms, served over egg noodles for a hearty meal.

See also Peach Cobbler Cookies

Vegetarian Chili

A flavorful blend of beans, vegetables, and spices simmered together, perfect for a warm and filling meatless dinner.

Honey Garlic Chicken

Sweet and savory chicken thighs glazed with a honey garlic sauce, served alongside rice and steamed vegetables.

Crock Pot Lasagna

Layers of pasta, ricotta cheese, marinara sauce, and mozzarella cheese cooked to perfection in the slow cooker.

BBQ Pulled Pork

Slow-cooked pork shoulder shredded and tossed in barbecue sauce, ideal for sandwiches or served with coleslaw.

Stuffed Peppers

Bell peppers filled with a mixture of rice, ground meat, and seasonings, baked until tender and flavorful.

Chicken Tikka Masala

Tender pieces of chicken simmered in a spiced tomato cream sauce, served with rice or naan for a delicious Indian-inspired meal.

Potato and Leek Soup

A creamy soup made with soft potatoes and leeks, perfect for a cozy and warming dish any time of the year.



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