



# Crock Pot Parmesan Garlic Chicken



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## Introduction

Crock Pot Parmesan Garlic Chicken is a deliciously easy recipe that transforms simple ingredients into a creamy, savory dish. Perfect for busy weeknights, this meal requires minimal preparation and delivers maximum flavor. Whether served over rice, pasta, or with a side of vegetables, this dish is sure to become a family favorite.

## Detailed Ingredients with measures

- Chicken breasts, 4 pieces
- Olive oil, 2 tablespoons
- Garlic, 4 cloves minced
- Chicken broth, 1 cup
- Heavy cream, 1 cup
- Parmesan cheese, 1 cup shredded
- Italian seasoning, 2 teaspoons
- Salt, to taste
- Black pepper, to taste
- Fresh parsley, for garnish (optional)

## Prep Time

The preparation time for this dish is approximately 10 minutes. This quick prep makes it an ideal choice for anyone looking to streamline their dinner routines.

## **Cook Time, Total Time, Yield**

The cook time for Crock Pot Parmesan Garlic Chicken is about 4 hours on low or 2 hours on high. The total time, including prep, is roughly 4 hours and 10 minutes for low heat or 2 hours and 10 minutes for high heat. This recipe yields 4 servings, making it perfect for a family meal.



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## Detailed Directions and Instructions

### Step 1: Prepare the Chicken

Place the chicken breasts in the bottom of the crockpot. Ensure they are arranged evenly for proper cooking.

### Step 2: Mix Seasoning

In a small bowl, combine the minced garlic, parmesan cheese, and Italian seasoning.

### Step 3: Apply the Mixture

Sprinkle the garlic and parmesan mixture over the chicken breasts, ensuring they are well coated.

### Step 4: Add Broth

Pour the chicken broth over the seasoned chicken. This will help keep the chicken moist while it cooks.

See also [Maple Pancake Breakfast Casserole](#)

### Step 5: Cook the Chicken

Cover the crockpot with its lid. Cook on low for 4-6 hours or high for 2-3 hours, until the chicken is cooked through and reaches an internal temperature of 165°F.

### Step 6: Shred the Chicken

Once the chicken is cooked, remove it from the crockpot and shred it using two forks.

**Step 7: Return Chicken to Crockpot**

Add the shredded chicken back to the crockpot, mixing it with the juices to absorb the flavor.

**Step 8: Serve**

Serve the chicken warm over cooked pasta, rice, or your preferred side dish.

## Notes

**Note 1: Chicken Alternatives**

You can use chicken thighs instead of chicken breasts for a juicier option.

**Note 2: Cheese Variations**

Feel free to mix in different cheeses if desired, such as mozzarella for a creamier texture.

**Note 3: Storage**

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

**Note 4: Freezing**

This dish can be frozen; just ensure it is sealed properly in a freezer-safe container.

**Note 5: Serving Suggestions**

Garnish with fresh parsley or additional parmesan cheese if desired for enhanced flavor.



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## Cook techniques

### Slow Cooking

Slow cooking allows the chicken to become tender and absorb the flavors of the garlic and Parmesan cheese over a few hours. This method is ideal for enhancing the taste of the dish.

### Sealing in Flavor

Searing the chicken before placing it in the Crock-Pot can help lock in juices and create a rich flavor base for the dish. This technique adds depth to the overall taste.

See also [Flourless Chocolate Cake](#)

### Layering Ingredients

Layering the garlic and Parmesan over the chicken helps ensure that every bite is flavorful. Proper layering allows the flavors to meld together throughout the cooking process.

### Monitoring Cooking Time

Keeping an eye on the cooking time is crucial to avoid overcooking the chicken. This ensures it remains moist and succulent.

### Using Fresh Ingredients

Incorporating fresh garlic and high-quality Parmesan cheese elevates the flavor profile of the dish and contributes to an overall better taste.

## FAQ

### **Can I use bone-in chicken for this recipe?**

Yes, bone-in chicken can be used, but the cooking time may need to be adjusted to ensure it cooks thoroughly.

### **How can I adjust the recipe for more servings?**

You can easily double the ingredients and use a larger Crock-Pot to accommodate more servings.

### **What can I serve with Parmesan Garlic Chicken?**

This dish pairs well with rice, pasta, or a fresh salad for a complete meal.

### **Can I store leftovers?**

Yes, leftovers can be stored in an airtight container in the refrigerator for up to three days.

### **Is it possible to freeze the dish?**

Yes, you can freeze the cooked chicken in an airtight container for up to three months. Just thaw and reheat before serving.



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## Conclusion

The Crock Pot Parmesan Garlic Chicken is a delicious and easy-to-make meal that will satisfy your family's taste buds. With its creamy sauce and tender chicken, it's a perfect dish for busy weeknights. The slow-cooking method allows the flavors to meld beautifully, resulting in a comforting meal that pairs well with various sides. This recipe is versatile and can easily be adapted to suit your preferences.

See also [Ultimate Carne Asada Nachos Recipe](#)

## More recipes suggestions and combination

### **Spinach and Mushroom Stuffed Chicken**

Combine the flavors of spinach, mushrooms, and cheese by stuffing chicken breasts with these ingredients for a delightful variation.

### **Crock Pot Italian Chicken**

Add Italian seasoning, tomatoes, and olives to your slow cooker for a Mediterranean-inspired chicken dish that's bursting with flavor.

### **Lemon Garlic Butter Chicken**

Introduce a bright and zesty twist by incorporating lemon juice and butter, enhancing the garlic flavor in the recipe.

### **Crock Pot Chicken and Rice**

For a complete meal, serve the Parmesan garlic chicken over rice, allowing the creamy sauce to enhance the dish even further.

### **Crock Pot Chicken Alfredo**

Transform this recipe into a creamy Alfredo dish by adding fettuccine pasta and a touch of heavy cream at the end of cooking.



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