



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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