



Crockpot Chicken with Gravy Noodles

Introduction

If you're looking for a comforting meal that requires minimal effort, Easy Crockpot Chicken and Gravy with Noodles is the perfect solution. This dish combines tender chicken thighs, creamy gravy, and hearty egg noodles for a satisfying dinner that the whole family will enjoy. With just a few simple ingredients and a slow cooker, you can have a delicious, home-cooked meal ready to serve after a busy day.

Detailed Ingredients with measures

2 lbs. chicken thighs, skinless and boneless
0.6 oz. packet dry Italian dressing mix
12 oz. jarred chicken gravy
4 oz. cream cheese, cut into cubes
12 oz. wide egg noodles

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 3-4 hours on high or 6-7 hours on low

Total Time: 3-4 hours (cooking time) + 15 minutes (prep time)

Yield: Serves 4-6

Instructions

1. Place chicken thighs in the bottom of a slow cooker and sprinkle with Italian dressing mix.
2. Top the chicken with the jarred chicken gravy and cubes of cream cheese.
3. Cook on high for 3-4 hours or on low for 6-7 hours, until the chicken is tender.
4. Right before serving, prepare the wide egg noodles according to the package instructions.
5. Lightly shred the cooked chicken and stir in the melted cream cheese until well combined.
6. Serve the creamy chicken mixture over the egg noodles and top with

freshly cracked pepper if desired.

Enjoy this simple, creamy, and delicious meal that's sure to become a family favorite!

Detailed Directions and Instructions

Step 1: Prepare the Slow Cooker

Place the chicken thighs in the bottom of a slow cooker. Ensure they are evenly spaced for proper cooking.

Step 2: Add Seasoning

Sprinkle the dry Italian dressing mix over the chicken thighs, ensuring an even distribution to enhance flavor.

See also [Oreo Dip](#)

Step 3: Add Gravy

Pour the jarred chicken gravy over the seasoned chicken. This will help to keep the chicken moist and add richness to the dish.

Step 4: Incorporate Cream Cheese

Add the cubed cream cheese on top of the chicken and gravy mixture. This will melt and create a creamy sauce during cooking.

Step 5: Set Cooking Time

Cover the slow cooker and set it to cook on high for 3-4 hours or on low for 6-7 hours. Choose the setting that fits your schedule.

Step 6: Prepare Egg Noodles

About 15 minutes before you're ready to serve, cook the wide egg noodles according to the package instructions. Drain them once cooked.

Step 7: Shred Chicken

Once the cooking time is complete, use two forks to lightly shred the chicken within the slow cooker. Stir the shredded chicken with the melted cream cheese to combine.

Step 8: Serve

Spoon the creamy chicken mixture over the cooked egg noodles. If desired, top with freshly cracked pepper for extra flavor.

Notes

Storing Leftovers

Leftover chicken and gravy can be stored in an airtight container in the refrigerator for up to 3 days.

Freezing Instructions

This dish can be frozen. Store it in a freezer-safe container for up to 3 months. Thaw in the refrigerator before reheating.

Alternative Ingredients

Feel free to use chicken breasts instead of thighs or to substitute low-fat cream cheese for a lighter option.

Serving Suggestions

Pair this dish with a side of steamed vegetables or a fresh salad for a complete meal.

Cook techniques

Slow Cooking

The slow cooker is ideal for making tender chicken with minimal effort. Setting it on low heat allows the flavors to meld together beautifully, while the high setting cooks quickly. Choose the temperature based on your time availability.

See also Sausage Potato Casserole

Layering Ingredients

When preparing this dish, layer the chicken thighs at the bottom, sprinkle with Italian dressing mix, and then top with gravy and cream cheese. This layering helps ensure even cooking and flavor distribution.

Shredding Chicken

After cooking, lightly shred the chicken with two forks. Shredding allows the chicken to mix smoothly with the melted cream cheese and gravy, creating a creamy texture that's perfect for serving over noodles.

Cooking Egg Noodles

Prepare egg noodles according to package instructions while the chicken is cooking. Timing the noodles to finish just before serving ensures they remain fresh and prevent them from becoming mushy.

Finishing Touches

Before serving, stir in the melted cream cheese into the chicken mixture to add creaminess. Optionally, you can top the dish with freshly cracked pepper to enhance the flavor.

FAQ

Can I use chicken breasts instead of thighs?

Yes, chicken breasts can be used as a substitute, but keep in mind that they may dry out faster than thighs. Adjust the cooking time accordingly.

Is it possible to make this dish dairy-free?

Yes, you can replace cream cheese with a dairy-free alternative or omit it altogether. You might also consider using coconut cream for a different flavor profile.

Can I add vegetables to this recipe?

Absolutely! You can include vegetables like carrots, peas, or green beans. Just add them to the slow cooker at the same time as the chicken for even cooking.

How do I store leftovers?

Store any leftovers in an airtight container in the fridge for up to 3-4 days. Reheat in the microwave or on the stovetop, adding a splash of water or broth if needed.

See also [Smothered Baked Chicken Burritos](#)

Can this recipe be doubled?

Yes, you can double the ingredients, but be careful not to exceed the maximum fill line of your slow cooker. Cooking times may also need to be adjusted slightly.

Conclusion

This Easy Crockpot Chicken and Gravy with Noodles is a delicious and convenient meal that brings comfort to the table with minimal preparation. The combination of tender chicken thighs, flavorful gravy, and creamy elements creates a satisfying dish that's perfect for busy weeknights. Serve it over egg noodles for a complete and hearty meal that the whole family will love.

Chicken and Rice Casserole

Combine shredded rotisserie chicken with cream of mushroom soup, cooked rice, and your choice of vegetables. Bake until bubbly and golden brown for a comforting casserole.

BBQ Chicken Sandwiches

Shred cooked chicken thighs and mix with your favorite barbecue sauce. Serve on toasted buns with coleslaw for a delicious and easy sandwich option.

Chicken Alfredo Pasta

Cook chicken in a creamy Alfredo sauce on the stovetop and serve over fettuccine with freshly grated Parmesan cheese for a rich and satisfying meal.

Mexican Chicken Tacos

Season cooked chicken with taco spices and serve in corn tortillas topped with fresh salsa, avocado, and cheese for a quick and flavorful taco night.

Honey Garlic Chicken Stir-Fry

Stir-fry chicken pieces with your favorite vegetables and a honey garlic sauce. Serve over steamed rice or quinoa for a wholesome meal that's ready in minutes.