



Easy Slow Cooker Chicken Pot Pie Recipe

Introduction

Slow Cooker Chicken Pot Pie is the epitome of comfort food, combining tender chicken, fresh vegetables, and a delicious biscuit topping all cooked in one pot. This recipe is not only easy to follow but also requires minimal effort, making it perfect for busy families or anyone looking for a satisfying meal without the fuss.

Detailed Ingredients with measures

- 2 pounds boneless, skinless chicken breasts or thighs, cut into chunks

- 1 cup carrots, peeled and chopped - 1 cup peas (frozen or fresh) - 1/2 cup celery, chopped - 1 medium onion, diced - 1 can cream of chicken soup (or homemade if preferred) - 1 cup chicken broth - 1 teaspoon garlic powder - 1 teaspoon onion powder - Salt and pepper to taste - 1 pack refrigerated biscuit dough (for the topping)

Prep Time

Approximately 15 minutes is all you need to prepare this delicious dish.

Cook Time, Total Time, Yield

- Cook Time: 6-7 hours on low - Total Time: 6 hours 15 minutes - Yield: Serves 6-8 people This Easy Slow Cooker Chicken Pot Pie is sure to be a hit at your dinner table, bringing warmth and comfort with each bite. Enjoy the delightful blend of flavors and the ease of preparation, making meal time something to look forward to!

Detailed Directions and Instructions

Prepare the Chicken and Vegetables

Chop the chicken into bite-sized pieces. Prepare the carrots, peas, celery, and onion as specified. Place all these ingredients into the slow cooker.

Add Sauces and Spices

Pour the cream of chicken soup and chicken broth over the chicken and vegetables. Sprinkle in the garlic powder, onion powder, salt, and

pepper. Stir well to ensure all ingredients are evenly coated.

See also [Apple Crumble Cheesecake](#)

Cook on Low

Cover the slow cooker and set it to cook on low for 6-7 hours. This allows the chicken to become tender and the flavors to meld together.

Add the Biscuits

Approximately 30 minutes before serving, break the refrigerated biscuit dough into pieces and place them on top of the chicken mixture in the slow cooker. Cover and continue cooking for an additional 30 minutes, or until the biscuits are golden and cooked through.

Serve and Enjoy

Once the biscuits are done, serve the chicken pot pie hot. For a complete meal, consider pairing it with a side salad or steamed vegetables.

Notes

Ingredient Variations

Feel free to substitute or add other vegetables such as corn, green beans, or potatoes according to your preference.

Cooking Time Adjustments

If you prefer to cook on high, you can set the slow cooker for about 3-4 hours instead of 6-7 hours.

Storing Leftovers

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave or on the stovetop before serving.

Freezing Tips

This dish can be frozen before adding the biscuits for up to 3 months. Thaw in the refrigerator overnight before cooking and add biscuits when ready to serve.

Cook techniques

Preparing Ingredients:

Chop chicken into bite-sized pieces and prepare the vegetables as specified. This helps in even cooking and enhances the overall flavor.

Layering Ingredients:

Place the chicken and vegetables in the slow cooker before adding the soups and spices. This layering ensures even distribution of flavors throughout the cooking process.

See also [Velvet Lemon Cream Roll Cake](#)

Slow Cooking:

Set the slow cooker on low for 6-7 hours. This allows the chicken to become tender while the flavors meld together, creating a rich and hearty dish.

Adding Biscuits:

Break the refrigerated biscuit dough into pieces and place them on top

of the chicken mixture approximately 30 minutes before serving. This allows the biscuits to steam and cook perfectly.

Serving Suggestions:

Serve the dish hot for the best flavor experience. Consider pairing it with a side salad or steamed vegetables for a complete meal.

FAQ

Can I use frozen chicken in this recipe?

Yes, you can use frozen chicken. However, ensure that it is fully cooked before serving.

Can I substitute the cream of chicken soup?

Yes, you can use homemade cream of chicken soup or any alternative cream soup of your choice.

What if I want to make it healthier?

You can use low-sodium broth, whole grain biscuit dough, and add more vegetables to boost the nutritional value.

Can I make this recipe gluten-free?

Yes, use gluten-free biscuit dough and ensure that all other ingredients are certified gluten-free.

How do I store leftovers?

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

Conclusion

This Easy Slow Cooker Chicken Pot Pie is a delightful and hassle-free meal that brings warmth and comfort to the dinner table. With tender chicken and a variety of vegetables enveloped in a delicious sauce, topped with fluffy biscuits, it's sure to become a family favorite. Prepare this dish on busy days for a satisfying meal that requires minimal effort.

See also [Peanut Butter Smoothie](#)

More recipes suggestions and combination

Healthy Quinoa and Vegetable Stir-Fry

Combine cooked quinoa with a mix of your favorite vegetables such as bell peppers, broccoli, and carrots. Add soy sauce and garlic for flavor.

Creamy Mushroom Risotto

Prepare a classic risotto using Arborio rice, sautéed mushrooms, onions, and a splash of white wine. Finish with Parmesan cheese for creaminess.

Slow Cooker Beef Stroganoff

Use beef stew meat and simmer with cream of mushroom soup, onions, and garlic in your slow cooker. Serve over egg noodles for a hearty meal.

Vegetable Lasagna

Layer lasagna noodles with ricotta cheese, spinach, marinara sauce, and mozzarella. Bake until bubbly for a vegetarian delight.

Spicy Shrimp Tacos

Season shrimp with taco spices and grill or sauté. Serve in corn tortillas with avocado, cilantro, and a squeeze of lime.

Stuffed Bell Peppers

Fill bell peppers with a mixture of ground meat, rice, tomatoes, and spices. Bake until the peppers are tender for a colorful and nutritious dish.





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