

The Crockpot Chicken & Gravy Kitchen Card

A printable companion: the ratio, the timing, the sides and the fixes

Print this and keep it on the fridge. It gives you the recipe itself, the gravy ratio so you can scale it to any crowd, the timing that actually works on each setting, a consistency-fix card, a side-dish pairing chart and a place to log each batch — everything you need without scrolling back through the article.

Crockpot Chicken & Gravy

Yield	Serves 6
Prep	10 minutes
Cook	4 hours on low
Total	4 hours 10 minutes

Ingredients

- 3 to 4 boneless skinless chicken breasts (about 2 to 2 1/2 lb)
- 2 envelopes (0.87 oz each) dry chicken gravy mix
- 1 can (10.5 oz) condensed cream of chicken soup, unsalted if you can find it
- 1/2 cup water or unsalted chicken broth
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp sweet paprika
- 1/4 tsp freshly cracked black pepper
- 1/2 tsp fine salt (or to taste; the soup and mix are already salty)
- 1 tsp chopped fresh thyme, plus more to finish
- 2 tbsp cold water + 2 tbsp cornstarch (only if the gravy needs tightening)
- Cooked rice, mashed potatoes, egg noodles or biscuits, to serve

Instructions

1. Whisk the two envelopes of dry gravy mix into the 1/2 cup of water in a small bowl until there are no dry pockets left. Let it sit for a minute. Dry mix dumped straight onto the chicken is the single most common reason this gravy turns out lumpy.
2. Stir the condensed soup, garlic powder, onion powder, paprika and black pepper into the dissolved gravy mix. The sauce should be noticeably thicker than you want it on the plate — the chicken will release roughly 3/4 cup of its own juices over the next four hours and thin it out for you.
3. Pat the chicken dry and lay it in the slow cooker in a single layer. Season it lightly with salt. If the breasts are very thick, cut them in half horizontally so they cook evenly.
4. Pour the sauce mixture over the chicken and spread it to the edges with the back of a spoon. Do not stir it again after this point.
5. Cover and cook on LOW for 4 to 5 hours, or on HIGH for 2 1/2 to 3 hours. Do not lift the lid during the first two hours; every peek costs you about 20 minutes of cooking time.

6. Check the chicken at the earliest time. It is done when it shreds with almost no resistance under a fork and reads 200 to 205 F at the thickest point.
7. Shred the chicken directly in the pot with two forks, then stir it back through the gravy. Let it sit uncovered for 5 minutes, which lets the sauce thicken to serving consistency.
8. If the gravy is looser than you want, whisk the cornstarch with the cold water to a smooth slurry, stir it in, and cook on HIGH for 10 to 15 minutes uncovered. Finish with the fresh thyme and serve over rice, potatoes or noodles.

Notes

- Use the dry gravy mix as powder. Do not make the gravy first and pour it in — it will not thicken the same way.
- Do not add extra water to the soup. The can is the liquid measurement.
- Unsalted or low-sodium condensed soup and unsalted broth are what keep this from tasting over-seasoned; you can always add salt at the end, and you cannot take it out.
- Thighs instead of breasts give you a richer, more shreddable result and will not dry out if the cook runs long.
- Every hour past six hours on LOW costs texture. This is a four-to-five-hour recipe, not an all-day one.
- The gravy is best the day it is made, but it reheats well over low heat with a splash of broth.

The Gravy Ratio Card

This is the foundation of everything else. The ratio holds no matter how much chicken you cook — scale it by the number of servings and the shape of your pot.

Component	Per 6 servings	Per 2 servings	What it is doing
Dry chicken gravy mix	2 envelopes (1.74 oz)	1 envelope (0.87 oz)	Starch thickener, colour and the savoury backbone
Condensed cream of chicken soup	1 can (10.5 oz)	1/2 can (5.25 oz)	Body, dairy fat and a second layer of salt
Water or unsalted broth	1/2 cup	1/4 cup	Controls final consistency. Keep this on the low side
Chicken	2 to 2 1/2 lb	3/4 to 1 lb	Releases about 3/4 cup of juice per 6 servings
Cornstarch slurry (only if needed)	2 tbsp + 2 tbsp cold water	1 tbsp + 1 tbsp	Last-minute tightening on HIGH, uncovered

Mix the sauce thicker than you want it. The chicken's own juices thin it during the cook, and you cannot thicken a slow cooker sauce with more dry powder once it is hot without making lumps.

Timing and Temperature

Setting	Time	Pot temperature	Chicken texture	Verdict
LOW	4 – 5 hours	190 – 210 F	Shreds with a fork, still juicy	Best result and the most forgiving
LOW	6 hours	190 – 210 F	Shreds easily, slightly drier edges	Acceptable if the pot runs cool
LOW	8 hours	190 – 210 F	Chalky, stringy, grainy in the mouth	Too long. Do not do this
HIGH	2 1/2 – 3 hours	290 – 300 F	Firmer, less shreddable	Good for a same-day shortcut
Oven, 325 F	1 hour 45 min – 2 hours	200 F internal	Closest to a stove-top braise	When the slow cooker is already full
Frozen chicken, LOW	5 – 6 hours	190 – 210 F	Watery — reduce liquid by 1/4 cup	Works, but thaw first if you can

165 F is the safety floor, not the finish line. Past about 200 F the muscle fibres give way and the chicken shreds properly instead of tearing into strings. Probe the thickest piece.

Doneness Check

- The thickest piece of chicken reads 200 to 205 F on a probe thermometer.
- Two forks pull it apart with almost no resistance — no sawing, no tearing.
- No pink remains at the centre when you pull a breast apart.
- The gravy coats the back of a spoon and holds a line drawn through it.
- The surface is glossy, not pooled with a clean ring of fat.
- The sauce tastes savoury and slightly salty, not flat — if it is flat, it needs five more minutes under the lid and a squeeze of lemon at the end.

Consistency Fixes

Too thin	Whisk 1 tbsp cornstarch with 1 tbsp cold water per cup of loose gravy. Stir it in, then cook on HIGH uncovered for 10 to 15 minutes, stirring twice. Never add dry cornstarch directly to a hot sauce.
Too thick	Add unsalted broth or water one tablespoon at a time, whisking, until it pours. Add a splash of milk if you want it richer rather than thinner.
Greasy or split	Dairy sauces separate when they get too hot too fast. Take the pot off the heat, let it settle for five minutes, then whisk in 1 tsp of Dijon mustard or a squeeze of lemon juice to bring the emulsion back together.
Lumpy	The dry mix hit liquid that was already hot. Press the lumps out with a whisk, or strain the gravy into a jug and return it to the pot with the shredded chicken.
Flat or bland	That is almost always under-salting, not under-cooking. Add salt in quarter-teaspoon increments, then a squeeze of lemon or a dash of Worcestershire to lift it.

What to Serve It Over, and Beside

Base	Why it works	Prep while the pot cooks
Steamed white or brown rice	Neutral and soaks up the most gravy	Start 25 minutes before serving
Mashed potatoes	The classic pairing; the gravy becomes the sauce	Boil and mash, keep warm covered
Egg noodles or wide pasta	Catches the shredded chicken in the folds	Cook to just under al dente
Biscuits or Texas toast	Turns leftovers into an open-faced sandwich	Bake the last 15 minutes
Cauliflower rice or spaghetti squash	Lower-carb base that still holds the sauce	Roast or steam in the last half hour
Green beans, roasted asparagus or broccoli	Cuts the richness on the plate	Roast at 425 F for 18 to 20 minutes

One base, one green, one bread. That is the whole plate, and it comes together in the last 25 minutes while the pot finishes.

Make-Ahead Timeline

The night before	Whisk the dry gravy mix into the water and stir in the soup and spices. Refrigerate the sauce in a lidded jar. In the morning you pour one jar over the chicken and walk away.
The morning of	Pat the chicken dry, layer it in the pot, pour over the sauce. Set to LOW for 4 hours and start it two hours before you want to eat — the pot holds at temperature far better than it recovers from being rushed.
Last 25 minutes	Start the rice or potatoes, roast the green vegetable, and warm the bread. Shred the chicken, thicken if needed, and rest the pot uncovered for 5 minutes.
Serving	Spoon the chicken and gravy over the base, then finish with fresh thyme and cracked pepper. The thyme at the end is what makes it taste cooked-to-order.

Leftovers, Storage and Reheating

Method	How	Keeps	Notes
Refrigerator	Cool within 2 hours, store in a shallow airtight container	4 days	Gravy thickens cold; loosen with broth as it reheats
Freezer	Freeze the chicken and gravy together in a flat zip bag, air pressed out	3 months	Dairy sauces can separate; whisk hard as it thaws
Reheat on the stove	Low heat, splash of broth, stir often	Best method	Never boil — boiling is what splits the sauce
Reheat in the microwave	50 percent power in 1-minute bursts, stirring between	Works in a hurry	Full power will make the gravy grainy
Second-day use	Pile onto split biscuits or toast with the gravy spooned over	Up to 4 days	The best reason to make extra

Do not freeze and reheat more than once. If you know you will freeze half, portion it out before the first reheating.

Troubleshooting Card

Symptom	Cause	Fix
Gravy is watery	Too much added liquid, or the lid came off too often	Cornstarch slurry plus 15 minutes on HIGH, uncovered
Gravy is gluey or pasty	Too much dry mix for the liquid volume	Whisk in unsalted broth a tablespoon at a time
Gravy tastes too salty	Salted soup plus salted mix plus salted broth	Add 1 tsp sugar and 1 tbsp cream or butter; serve over unsalted rice
Chicken is stringy	Cooked past six hours on LOW	Shred less finely and fold it into the sauce rather than stirring hard
Chicken is dry at the edges	Breasts thinner than the rest, or a fast HIGH cook	Pull the thin ones out early, or use thighs next time
Sauce looks curdled	High heat on a dairy base	Off the heat, rest 5 minutes, whisk in Dijon or lemon
Lumps in the gravy	Dry mix added to hot liquid	Strain into a jug and return to the pot
No flavour depth	Under-salted, and no acid to finish	Salt in small increments, then lemon juice or Worcestershire

Batch Log

Write down what you did. Three batches is usually enough to find your house setting for this pot.

Batch 1 · date _____ · chicken _____ · setting _____ · hours _____ · result _____

Batch 2 · date _____ · chicken _____ · setting _____ · hours _____ · result _____

Batch 3 · date _____ · chicken _____ · setting _____ · hours _____ · result _____

Batch 4 · date _____ · chicken _____ · setting _____ · hours _____ · result _____

Freezer Labels

Cut along the lines and tape one to each container so nobody has to guess what is in the back of the freezer.

CROCKPOT CHICKEN & GRAVY · frozen _____ · use by _____

CROCKPOT CHICKEN & GRAVY · frozen _____ · use by _____

CROCKPOT CHICKEN & GRAVY · frozen _____ · use by _____

CROCKPOT CHICKEN & GRAVY · frozen _____ · use by _____

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