

Foodnity Recipes

Crack Chicken Crockpot Recipe

15 min Prep time	**4 h** Cook time	**4 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ lbs chicken breast, diced
- [ ] 8 oz cream cheese, softened
- [ ] 4 oz turkey ham, cubed
- [ ] 1 packet ranch seasoning mix
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 2 tbsp butter, melted
- [ ] ½ cup chicken broth (optional for thinning)
- [ ] Salt and pepper to taste

Instructions

1. Place the diced chicken, turkey ham, and softened cream cheese into the crockpot.
2. Sprinkle the ranch seasoning over the top, then pour the melted butter and chicken broth around the edges.
3. Cover and cook on low for 4 hours, or on high for 2 hours, until the chicken is fork-tender.
4. Stir in the shredded cheddar until fully melted and the sauce is glossy. (Check out the cream cheese tip for extra silkiness.)
5. Season with salt and pepper, then serve hot over rice or noodles.

Nutrition per serving

420 kcal	35 g	6 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce feels too thick, add a splash more broth and stir.
- For a lighter version, substitute half the cream cheese with low-fat Greek yogurt.
- Garnish with chopped parsley for a fresh pop of color.