

Foodnity Recipes

Crockpot Million Dollar Chicken – Creamy & Easy

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Chicken & Cream Base

- [ ] 4 bone-in chicken thighs, skin removed
- [ ] 8 oz cream cheese, softened
- [ ] 1 cup low-sodium chicken broth
- [ ] 1/2 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 cloves garlic, minced
- [ ] 1 small onion, diced
- [ ] 1 tbsp olive oil
- [ ] 1 tsp dried thyme
- [ ] Salt and pepper to taste

Flavor Boosters

- [ ] 1 tbsp fresh lemon juice
- [ ] 2 tbsp chopped fresh parsley
- [ ] Optional: 1/4 cup sun-dried tomatoes, sliced

Instructions

1. Season the chicken thighs with salt, pepper, and thyme; set aside.
2. In a skillet, heat olive oil over medium heat and lightly brown the chicken on both sides—just enough to develop color, then transfer to the crockpot.
3. In the same skillet, sauté garlic and onion until soft and fragrant; deglaze with a splash of broth, then pour the mixture over the chicken.
4. Add the remaining broth, heavy cream, cream cheese (cut into cubes), and Parmesan to the crockpot; stir gently to combine.
5. Cover and cook on low for 6 hours, or on high for 3-4 hours, until the chicken is tender and the sauce is velvety.
6. Just before serving, stir in lemon juice and fresh parsley; if using, fold in sun-dried tomatoes for extra depth.

Nutrition per serving

480 kcal	34 g	6 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you want a thicker sauce, whisk a teaspoon of cornstarch with cold water and add during the last 30 minutes.
- For a tangier note, increase lemon juice by half a tablespoon.
- If you prefer a lighter version, substitute half-and-half for the heavy cream.