Plate Dream

Crock Pot Crack Chicken – Easy Dinner Recipe

Creamy Crock Pot Crack Chicken – quick, comforting, and cheesy.

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

Ingredients

Main Ingredients

- [ ] 1.5 lbs boneless, skinless chicken breasts, cubed
- [ ] 8 oz cream cheese, softened
- [ ] 4 oz turkey ham, diced
- [ ] 1 packet ranch seasoning mix
- [ ] 1 cup shredded cheddar cheese
- [ ] 2 tbsp lemon juice
- [ ] 1/2 cup low-sodium chicken broth
- [ ] 1 tsp garlic powder
- [ ] Salt and pepper to taste

Instructions

1. Place the cubed chicken, turkey ham, cream cheese, ranch seasoning, garlic powder, and lemon juice into the crock pot. Stir gently to combine.
2. Add the chicken broth, then cover and cook on low for 6-8 hours (or high for 3-4 hours) until the chicken is tender.
3. Before serving, stir in the shredded cheddar cheese until it melts into a glossy sauce. Adjust salt and pepper if needed.
4. Serve hot over your favorite side – rice, noodles, or a simple green salad. Enjoy the comforting warmth.

Nutrition per serving

420 kcal	48 g	6 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thick, thin with a bit more broth.
- For extra flavor, sauté the turkey ham briefly before adding.
- Leftovers taste great reheated in a skillet with a splash of broth.