Chicken Broccoli Alfredo Crockpot

Slow-cooked chicken, broccoli, and short pasta in a gentle creamy Alfredo sauce.

SERVES 6	PREP 10 min	COOK 3–4 hr Low	EXTRA 5 min



Ingredients

- 1 1/2 lb (680 g) chicken breast
- 1 cup (240 ml) low-sodium chicken broth
- 2 cups broccoli florets
- 8 oz (225 g) short pasta, cooked separately
- 1 cup (240 ml) heavy cream
- 3/4 cup (70 g) vegetarian-rennet Parmesan-style cheese
- 1 tbsp olive oil
- 2 tbsp (28 g) unsalted butter
- 3 cloves garlic, minced
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- Salted water for boiling pasta

Method

1. Add chicken breasts, broth, minced garlic, and black pepper to the slow cooker. Cover and cook on Low for 3–4 hours or High for 1 1/2–2 1/2 hours. Check the thickest part of every breast with a thermometer; chicken must reach 165°F (74°C).

2. Add broccoli for the final 20–30 minutes so it turns tender while keeping its color. Meanwhile, cook short pasta separately in salted water to al dente; drain.

3. Transfer cooked chicken to a clean board and slice. Stir cream and grated vegetarian-rennet cheese into the hot cooking liquid. Cover on Low for about 10 minutes, stirring until smooth; do not boil.

4. Fold in pasta, sliced chicken, and butter. Taste and adjust salt. Loosen with a splash of warm broth or pasta water if needed, then serve promptly.

Doneness & safe handling

Cook chicken to at least **165°F (74°C)** at its thickest part. Use a food thermometer; timing varies by appliance and cut. Keep raw poultry separate from ready-to-eat food and clean hands, tools, and surfaces after handling raw chicken.

Cook’s notes

Use a slow-cooker-safe thermometer approach: appliance cook times vary. Add broccoli only for the final 20–30 minutes and cook pasta separately. Keep cream sauce on Low and avoid boiling.

Storage, freezing & reheating

Refrigerate: Refrigerate promptly in shallow, covered containers within 2 hours (within 1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below and use cooked poultry leftovers within 3–4 days.

Freeze: Cool promptly, package airtight, and freeze at 0°F (-18°C) for best quality. Cream sauce and pasta texture may change; thaw in the refrigerator.

Reheat: Reheat covered in a pan over low heat or in the microwave, stirring until the center reaches 165°F (74°C). Add broth or water to loosen. Do not reheat in a slow cooker.

Quick questions

• When should broccoli go into the slow cooker? During the final 20–30 minutes.

• Can pasta cook in the slow cooker? This recipe cooks it separately to help it keep its texture.

Recipe references: Inspired by The Country Cook — Crock Pot Chicken Alfredo with Broccoli. Safety guidance: USDA FSIS Safe Temperature Chart and Leftovers and Food Safety; FoodSafety.gov Cold Food Storage Chart.