Chicken Broccoli Crockpot Recipes

This slow-cooker chicken and broccoli recipe cooks seasoned chicken thighs with onion, garlic and broth until tender. Shred the chicken, smooth cream cheese into the hot cooking liquid, then fold in separately steamed broccoli.



15 min prep | 5 hr cook | 5 hr 15 min total

4 servings | Easy | American cuisine

What you need

- 680 g boneless skinless chicken thighs
- 150 g onion, diced
- 3 garlic cloves, minced
- 250 ml unsalted chicken broth
- 1/2 tsp dried thyme
- 1/2 tsp salt, or to taste
- 1/4 tsp black pepper
- 400 g broccoli florets
- 100 g cream cheese

Step-by-step method

1. Use thawed chicken. Place chicken thighs in a 4-6 litre slow cooker with diced onion, minced garlic, broth, thyme, salt and black pepper.

2. Cover and cook on LOW for 4-5 hours. Check the thickest chicken pieces with a thermometer; they must reach 165°F (74°C). Cook longer if needed.

3. Transfer chicken to a clean board and shred or slice with clean utensils. Return chicken to the slow cooker.

4. Steam broccoli florets separately for 5-7 minutes, until bright green and just tender.

5. Stir cream cheese into the hot slow-cooker liquid until smooth, then fold in the broccoli and chicken. Taste and adjust seasoning before serving.

Before you start: useful cooking notes

COOKING TIPS

Use thawed chicken and arrange it in a single layer in a 4-6 litre slow cooker.
Keep the lid closed while cooking; check the thickest chicken pieces reach 165°F (74°C).

AVOID THESE MISTAKES

Do not put frozen chicken in the slow cooker.
Avoid lifting the lid repeatedly; it slows cooking.
Do not cook broccoli for the full slow-cooker time; steam it separately.

SAFE DONENESS Chicken must reach 165°F (74°C) in its thickest part. Use thawed chicken and follow the slow-cooker manufacturer’s instructions.

Cook’s notes, serving & storage

Make the recipe your own, then cool, store and reheat leftovers safely.

Variations

Texture: shred the chicken for an even creamy mixture or slice it for larger pieces.
Seasoning: taste the sauce before adding more salt, especially if broth contains sodium.
Serve as a main dish with the chicken and broccoli as listed.

Serving suggestions

Spoon the creamy chicken and broccoli into bowls, ensuring each serving has chicken, florets and sauce.

TO COMPLETE THE MEAL

Spoon the creamy chicken and broccoli into bowls, ensuring each serving has chicken, florets and sauce.

Make-ahead, storage & reheating

REFRIGERATE	Refrigerate in shallow covered containers within 2 hours (1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below and use within 3-4 days.
FREEZE	Freeze airtight portions for up to 2 months for best quality. Thaw overnight in the refrigerator; the cream sauce may need gentle stirring as it reheats.
REHEAT	Reheat leftovers to 165°F (74°C) in a saucepan over medium-low heat, stirring gently until the sauce is smooth and the chicken is hot throughout.

Frequently asked questions

How long should the chicken cook?
Cook covered on LOW for 4-5 hours, then verify the thickest pieces reach 165°F (74°C); continue cooking if needed.

When do I add broccoli?
Steam it separately for 5-7 minutes and fold it in after the cream cheese is smooth.

How do I make the sauce smooth?
Stir cream cheese into the hot cooking liquid until no lumps remain, then fold in the shredded chicken and broccoli.

Food-safety references: FoodSafety.gov — Safe minimum cooking temperatures; FoodSafety.gov — Cold food storage; Technique reference