Crockpot Chicken Ranch Recipes



Servings: 6 | **Difficulty:** Easy

Prep: 15 min
Cook: 4 hr 15 min
Total: 4 hr 30 min

4-quart slow cooker. Season with dried herbs; add cream cheese, then stir in buttermilk off heat.

INGREDIENTS

2 lb (907 g) boneless skinless chicken breast, thawed

1 onion (150 g), sliced

3/4 cup (180 ml) low-sodium chicken broth

1 tsp (3 g) garlic powder

1 tsp (3 g) onion powder

1 tsp (1 g) dried dill

1 tsp (1 g) dried parsley

1/2 tsp (3 g) fine salt

1/4 tsp (0.5 g) black pepper

3 oz (85 g) plain cream cheese, softened

1/2 cup (120 ml) cultured buttermilk

2 green onions (30 g), sliced

METHOD

1. Put onion, broth and all dry seasonings in the cooker. Add thawed breast, cover and cook on Low 3–4 hours until the thickest part reaches 165°F (74°C).

2. Remove chicken and slice. Whisk cream cheese into the hot juices until smooth; keep on Low 10–15 minutes if needed to melt it.

3. Turn off the cooker. Stir a few spoonfuls of sauce into the buttermilk, then gently fold that mixture into the sauce.

4. Return the hot chicken and add green onions. Serve promptly; do not bring the finished buttermilk sauce to a boil.

Doneness: Check chicken with a food thermometer: at least 165°F (74°C). Vegetables should be tender, and any pasta cooked to its package doneness. Time and color alone do not prove doneness.

Storage & reheating: Refrigerate in shallow covered containers within 2 hours (1 hour above 90°F / 32°C). Keep at 40°F (4°C) or colder for 3-4 days. Reheat gently to 165°F (74°C), stirring; add a splash of broth or water if needed.