Crockpot Chicken Recipes with Cream of Chicken Soup Recipes

Slow-Cooker Chicken with Homemade Creamy Sauce — a straightforward, family-style recipe with measured ingredients and clear stage-by-stage instructions.

PREP	COOK	TOTAL	YIELD	LEVEL
15 min	4-5 hr LOW / 2-3 hr HIGH	about 4 hr 15 min to 5 hr 15 min (LOW)	4 servings	Easy



RECIPE AT A GLANCE

Homemade cream-of-chicken style sauce: this recipe uses butter, flour and milk; no canned condensed soup is needed.

INGREDIENTS

- 1 1/2 lb (680 g) boneless, skinless chicken thighs
- 1 tbsp (15 ml) olive oil
- 1 onion (150 g), diced
- 3 garlic cloves (9 g), minced
- 2 carrots (160 g), sliced
- 2 celery stalks (100 g), sliced
- 6 cups (1.4 L) low-sodium chicken broth
- 1/2 tsp (1 g) dried thyme
- 1/2 tsp (3 g) salt, to taste
- 1/4 tsp (0.5 g) ground black pepper
- 2 tbsp (28 g) butter
- 2 tbsp (16 g) all-purpose flour
- 1 cup (240 ml) milk

METHOD

1. Add the fully thawed chicken, onion, garlic, carrots, celery, broth, thyme, salt and pepper to a 5-6 quart slow cooker. Stir, cover and cook on LOW for 4-5 hours or HIGH for 2-3 hours. Start checking early because appliances vary.

2. Check several of the thickest chicken pieces with a food thermometer. They must reach 165°F (74°C), and the vegetables should be tender. Lift the chicken to a clean board, shred it, and return it to the hot slow cooker.

3. For the homemade cream sauce, melt butter in a small saucepan over medium heat. Stir in flour and cook for 1 minute. Gradually whisk in milk; simmer 3-4 minutes, stirring, until smooth and thick.

4. Stir the sauce into the hot chicken mixture. Heat gently for 5-10 minutes to blend; avoid a hard boil. Taste, adjust seasoning, and serve hot.

DONENESS & SAFE HANDLING

Cook chicken to an internal temperature of 165°F (74°C), measured in the thickest pieces with a food thermometer. Keep raw-chicken utensils and surfaces separate from cooked food.

TIPS & VARIATIONS

Use fully thawed chicken in the slow cooker. Keep raw-chicken utensils separate from cooked food. If the finished sauce is too thick, loosen it with a little hot broth or water. Add chopped parsley only as an optional serving garnish.

STORAGE & REHEATING

Refrigerate in shallow 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 airtight portions up to 3 months for best quality. Thaw in the refrigerator. Reheat to 165°F / 74°C, stirring gently.

Serve hot in four bowls. Adjust salt and pepper to taste.