

Food.

CROCK POT CREAM CHEESE RANCH CHICKEN

Recipe by Stacky5

This is a recipe that was derived from Miss Annie's Crock Pot Cream Cheese Chicken that I attempted to make but found that I didn't have exactly the right ingredients...Since my kids love ranch dressing, this version really "hit home" with them... (They were literally "licking their plates" after they were done!) I thank you so much, Miss Annie, for your inspiration for this "alternative ranch-flavored" recipe! :)



READY IN: 6hrs 15mins

SERVES: 4-6

UNITS: US

INGREDIENTS

- 4 **boneless skinless chicken breasts**
- 2 **tablespoons butter, melted**
- 1 **(10 3/4 ounce) can cream of chicken soup**
- 8 **ounces cream cheese, cubed**

- ½ cup chicken broth
- 1 (1 ounce) package hidden valley ranch dressing mix
- ¼ teaspoon minced garlic
- 1 dash paprika
- ⅛ teaspoon dried oregano
- ¼ teaspoon dried parsley flakes

NUTRITION INFO	
Serving Size: 1 (192) g	
Servings Per Recipe: 4	
AMT. PER SERVING	% DAILY VALUE
Calories: 453.7	
Calories from Fat 295 g	65 %
Total Fat 32.8 g	50 %
Saturated Fat 16.6 g	83 %
Cholesterol 159.4 mg	53 %
Sodium 998.3 mg	41 %
Total Carbohydrate 8 g	2 %
Dietary Fiber 0 g	0 %
Sugars 2.3 g	9 %
Protein 30.9 g	61 %

DIRECTIONS

Wash and dry chicken breasts and place them evenly in crock pot. Sprinkle with paprika.

Sprinkle pkg. of Hidden Valley Ranch salad dressing mix over chicken.

Drizzle chicken breasts with 1 tablespoons melted butter.

Cover and cook on Low for 4 hours.

Melt remaining 1 tablespoon butter in a medium saucepan along with minced garlic and saute slightly.

Add cream of chicken soup, the 8 oz. of cream cheese cubes, 1/2 cup chicken broth, dried Oregano and dried Parsley flakes. Stir on medium heat until smooth.

Add mixture to crock pot, cover again and continue to cook on low for 1 1/2 hours to 2 hours.

Serve over buttered egg noddles.