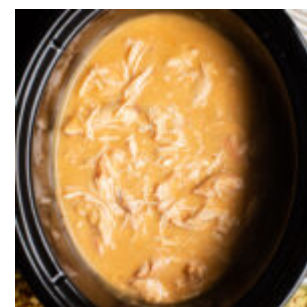


Slow Cooker Chicken and Gravy

Chicken and gravy cooked in the slow cooker together, great over mashed potatoes.

Prep Time	Cook Time	Total Time
5 mins	6 hrs	6 hrs 5 mins



4.98 from 75 votes

Course: Main Course Cuisine: American

Keyword: chicken and gravy Servings: 6 Calories: 245kcal

Author: Sarah Olson

Equipment

- Slow Cooker - 3 quart or larger

Ingredients

- 2 pounds boneless skinless chicken breasts
- 1.74 oz. dry chicken gravy mix (2 packets)
- 10.50 oz. can cream of chicken soup
- 1 1/2 cups water
- 1/8 teaspoon black pepper

Gravy thickener if needed:

- 2 Tbsp. water
- 2 Tbsp. cornstarch

Instructions

1. Add the chicken breasts (no need to pre-cook or brown)
2. In a small bowl whisk together the gravy mix, cream of chicken soup, water and pepper.
3. Pour the gravy mix over the chicken in the slow cooker.
4. Cook on low for 6-8 hours or on high for 4 hours.
5. Shred the chicken with two forks in the slow cooker.
6. If your gravy is thin from the chicken being too juicy or added veggies, mix together the cornstarch and water. Add to the slow cooker along with the gravy and shredded chicken. Add the lid back on and cook high for 10 minutes longer or until the gravy has thickened.

Notes

Can I use a different cut of chicken?

Yes, use one of these other cuts of chicken if desired, though the gravy will need to be thickened at end with cornstarch.

- Bone-in chicken breasts, thighs or drumsticks
- Boneless skinless chicken thighs

If desired add one or more of these additions to the gravy at the beginning of cook time:

- Herbs such as dried thyme or oregano
- Sliced mushrooms
- Sliced onions
- Cooked bacon crumbles

Try one or more of these sides:

- Mashed Potatoes
- White bread
- Vegetables such as corn or broccoli
- Stove-top stuffing
- Baked Potatoes

Nutritional Values are approximate, please use your own calculations. The values below are for 1/6 of the recipe.

Nutrition

Calories: 245kcal | Carbohydrates: 5g | Protein: 33g | Fat: 8g | Saturated Fat: 2g | Cholesterol: 101mg | Sodium: 638mg | Potassium: 584mg | Sugar: 1g | Vitamin A: 165IU | Vitamin C: 1.8mg | Calcium: 17mg | Iron: 1.1mg

Slow Cooker Chicken and Gravy <https://www.themagicalslowcooker.com/slow-cooker-chicken-and-gravy/>