

# Slow Cooker Creamy Italian Chicken Spaghetti

Chicken pasta in a creamy sauce with vegetables



Prep Time  
20 mins

Cook Time  
8 hrs

Total Time  
8 hrs 20 mins



5 from 5 votes

Course: Main Course    Cuisine: American

Keyword: italian chicken spaghetti    Servings: 6    Calories: 502kcal

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## Equipment

- Slow Cooker- 6 quart or larger

## Ingredients

- 1 1/2 lbs. boneless skinless chicken breasts
- 1 cup chicken broth
- 1 cup sliced red onion
- 1 garlic clove minced
- 1 tsp. dried basil
- 1/2 tsp. dried oregano
- 1 tsp. dried parsley
- 1/2 tsp. salt
- 1/4 tsp. black pepper
- 2 Tbsp. salted butter
- 2 bell peppers sliced (these get added towards the end)
- 1 cup heavy cream add at the end
- 1/2 lb. angel hair or spaghetti pasta cooked according to package directions
- 1/2 cup grated parmesan cheese plus more for serving

## Instructions

1. Place the chicken, chicken broth, onion, garlic, basil, oregano, parsley, salt, pepper and butter into the slow cooker.
2. Cover and cook on LOW for 7 hours. Add the bell peppers after the 7 hours is up, and cook for 1 hour more.
3. Shred the chicken with 2 forks.
4. Add the heavy cream, stir. Add the cooked and drained pasta and the 1/2 cup of parmesan cheese. Stir gently.
5. Serve with additional cheese if desired.
6. Enjoy!

## Nutrition

Calories: 502kcal | Carbohydrates: 35g | Protein: 34g | Fat: 25g | Saturated Fat: 14g | Cholesterol: 144mg | Sodium: 650mg | Potassium: 698mg | Fiber: 3g | Sugar: 4g | Vitamin A: 2048IU | Vitamin C: 57mg | Calcium: 149mg | Iron: 2mg

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