

A recipe from: Crock-tober Fest—A Slow Cooker Feast

Slow Cooker Chicken & Stuffing

Serves: 6

Ingredients:

1 ½ (28 ounces) boneless, skinless chicken breasts
(3-4 depending on size)

1 small can (10.75 oz) of Cream of Chicken Soup
(may use reduced sodium soup)

½ cup (8oz.) of sour cream (may substitute fat free
sour cream)

1 (6oz) box of dry stuffing mix, I use chicken flavored (there is a reduced sodium
option)

1/2 cup of chicken broth (reduced sodium preferred)



Directions:

Place the chicken breasts at the bottom of your slow cooker. Then in a mixing bowl, stir together the Cream of Chicken soup and sour cream together until well mixed. Evenly spread the mixture over the top of the chicken breasts.

Rinse the mixing bowl, then add the dry stuffing mix and the chicken broth. Stir them together and then spread the stuffing evenly over the top of the other ingredients in the slow cooker. Place the cover/lid on to the slower cooker and cook for 6-8 hours on low setting. (For drier stuffing fold a couple of paper towels and drape them over the stuffing but under the lid. The lid will hold it up.)

Prior to serving stir ingredients together the chicken should break apart and mix with the rest of the ingredients.

Serve



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