

# Quick and Easy Slow Cooker Recipes

Compiled by Leigh Anne Wilkes

## Slow Cooker BBQ Chicken

### Ingredients:

- 4 chicken breasts, skinless, boneless
- 1 can of root beer (not diet)
- 18 oz. bottle of BBQ sauce
- 1/4 Tsp Salt
- 1/4 Tsp Pepper

### Instructions:

Place chicken breasts and root beer in a slow cooker and cook for about 3 hours on high or 5 hours on low. Shred and drain most of the liquid. Leave a little so chicken doesn't get dry. Salt and pepper to taste. Pour in a bottle of BBQ sauce and let cook another 15-20 minutes in slow cooker.

### Serve on rolls.

Note: Can also use a 3-4 lb. pork shoulder roast in place of chicken. Will cook for low for 8-9 hours on low or 5-6 hours on high.

## 3 Ingredient Crock Pot Creamy Taco Chicken

### Ingredients

3 chicken breasts, skinless, boneless  
1 10 Oz. can Original Rotel Tomatoes with Green Chilies  
4 oz Philadelphia Cream Cheese (half of a package)

### Instructions:

Place the chicken breasts in your slow cooker and cover with the Rotel Tomatoes. Cook on low 5-6 hours.

30 minutes before the time is up, use a fork to stir and shred the chicken breast.

Place the 4 oz brick of cream cheese on top of the chicken (do not stir) When the final timer goes off stir the softened cream cheese into the meat until well combined.

Serve as tacos, on a salad, in quesadillas, over rice, in a casserole, as enchilada filling.

## Crock Pot Salsa Chicken

### Ingredients

- 4 chicken breasts, skinless, boneless
- 1 jar salsa 15 oz.
- 1 15.25 oz. can corn
- 1 15 oz. can black beans
- 1 tsp cumin
- 1/2 C cilantro chopped, optional for garnish

### Instructions:

Combine all ingredients and pour over chicken.

Cook in crock pot on low for 5-6 hours or high for 3-4 hours or until chicken shreds easily.

Top with chopped cilantro if desired.

Serve as a taco or over rice.

## 3-Ingredient Chicken Cacciatore

### Ingredients:

3 chicken breasts, skinless, boneless

1 (25-ounce) jar Spaghetti Sauce

1 pound curly shaped pasta (like rotini)

Garnish: Grated Parmesan cheese

### Instructions:

Spray the inside of the slow cooker crock with nonstick spray. Add the chicken pieces and pour the pasta sauce over. Stir to coat all pieces.

Cook on low 4-5 hours, until chicken pieces are cooked through.

Boil water and cook pasta. Drain.

To serve, place pasta in bowl or on a plate and top with chicken and sauce. Add grated Parmesan cheese on top.

Serve with a salad or green veggie.

## 3-Ingredient Sweet & Sour Chicken

### Ingredients

- 3-4 chicken breasts, skinless, boneless
- 1 jar (12 oz.) chili sauce
- 1 jar (18 oz.) Apricot or Peach Preserves

### Instructions

1. Place the frozen chicken into the slow cooker. In a separate bowl, mix together the chili sauce and preserves. Pour over the chicken and toss to coat chicken. Cover and cook on high for 2-3 hours.

Serve hot over cooked rice or vegetables, or both.

## 3 Ingredient Teriyaki Chicken

3-4 Chicken Breasts (one per person)

17 oz. bottle of teriyaki Sauce

### Instructions:

Place chicken into slow cooker. Salt and pepper chicken lightly.

Cover the chicken with the Teriyaki Sauce so that chicken is covered with sauce. Mix it around slightly, so the sauce gets under the chicken too

Cook on low for 5-6 hours or on high for 3-4 hours.

Serve over rice with a little extra sauce with some fresh or frozen veggies.

# Chicken Stroganoff

## Ingredients:

- 4 or 5 boneless, skinless chicken breasts
- 1 10.5-ounce can cream of mushroom soup
- 1 8-ounce package of cream cheese
- 1 container of sour cream (16 ounces)
- Egg Noodles
- Salt and pepper to taste

## Instructions

Spray slow-cooker with non-stick cooking spray.

Add frozen chicken breasts and top with cream of mushroom soup. Cut cream cheese into cubes and add to chicken. Salt and pepper to taste.

Cook on low for 5-6 hours or high for 3-4 hours

Stir once during cooking process if possible to incorporate ingredients.

Before serving, about 20 minutes, boil water and cook egg noodles.

While noodles are cooking add in 3/4 of the sour cream to the chicken. Mix.

Drain noodles and add to chicken, mix well.

Add additional sour cream on top if desired before serving.

Serve with green vegetables.

# Thai Chicken Thighs

## Ingredients:

- 4 lbs chicken thighs, bone in and skin on
- 1/2 cup Thai sweet chili sauce
- Green onions, finely chopped (for garnish)

## Instructions:

Add some vegetable oil to a large frying pan. Place chicken into pan, skin side down. Cook until skin is crispy brown, about 4-5 minutes. Turn, cook for another 3-4 minutes on the other side. Transfer into slow cooker with skin side up.

Pour Thai sweet chili sauce on top, cover and cook on Low for 5-6 hours or on High for 2-3 hours.

Serve garnished with green onions and a side of rice.

# 3 Ingredient Cranberry Chicken

- 4 chicken breasts, boneless, skinless
- 1 cup French dressing
- 1 15-ounce can whole cranberry or cranberry sauce

## Instructions:

Lightly grease a slow cooker. Place chicken breasts in the bottom in a single layer. Mix together French dressing and cranberry sauce. Pour over chicken. Turn chicken to coat all sides of the chicken.

Cover and cook on high for 3-4 hours or on low for 5- 6 hours until chicken is cooked through.

Serve over with potatoes, salad or green veggies.

### 3 Ingredient Mexican Chicken

- 3-4 boneless, skinless chicken breasts
- 1 (14 oz) can diced tomatoes with green chilies
- 1 – 1 oz taco seasoning packet

#### Instructions:

Spray slow cooker with non-stick cooking spray.

Place chicken breasts inside slow cooker and pour other ingredients on top.

Cook on low for 5-6 hours or high for 2-3 hours.

Remove chicken and shred with two forks, place back into slow cooker and mix together.

Serve as tacos, burritos or over nachos.

### 3 Ingredient Balsamic Chicken

#### Ingredients:

- 3-4 Chicken Breasts, skinless, boneless
- 1 16 oz. jar chunky salsa
- 1/2 cup balsamic vinegar

#### Instructions:

Add chicken breasts to the slow cooker, pour salsa and balsamic vinegar on top. Cover and cook on low 6 hours or high 4 hours. Shred chicken with a fork and mix with the salsa mixture.

Serve over rice or on a bun as a sandwich.

## 3 Ingredient Creamy Italian Chicken

### Ingredients:

- 4 chicken breasts, skinless, boneless (2 1/2 lb)
- 1 teaspoon Italian seasoning
- 1 15 oz. jar Alfredo Sauce

### Instructions:

Spray 3 1/2- to 4-quart slow cooker with cooking spray. Place chicken breasts in slow cooker. In small bowl, mix together Alfredo sauce and Italian seasoning until well mixed. Pour over chicken. Cook on low for 4 to 5 hours or until juice of chicken is clear when center of thickest part is cut (at least 165°F).

Serve over noodles with a green salad

## Ranch House Crock Pot Pork Chops

- 6 pork chops
- 1 packet dry Ranch Dressing Seasoning
- 10-oz can Cream of Chicken Soup
- salt and pepper to taste

### Instructions:

Place the pork chops in the crock pot. Sprinkle each chop with Ranch seasoning and “smear” with undiluted cream of chicken soup. Cook on high heat 4 hours or low heat for 6 hours.

Serve over mashed potatoes

## 3 Ingredient Sweet Glaze Pork Chops

### Ingredients:

- 4-6 boneless pork chops (1/2 inch thick)
- 1 12 oz. bottle chili sauce
- 1 cup grape jelly

### Instructions:

Spray slow cooker with nonstick cooking spray.

Place pork chops at the bottom.

In a bowl, mix together the chili sauce and the jelly; pour on top of pork chops. Cook on LOW for 6-8 hours or HIGH for 3-4 hours (I prefer the low and slow method for these).

## 3 Ingredient BBQ Grape Jelly Meatballs

### Ingredients:

- 32 ounce bag frozen fully cooked meatballs (about 50)
- 18-ounce jar grape jelly
- 18-ounce BBQ sauce

### Instructions:

Combine the grape jelly and BBQ sauce in a small bowl. Add meatballs to slow cooker and pour sauce over the top. Stir to coat. Cook on high for 2 to 3 hours.

Serve over rice for a main dish.



### 3 Ingredient Beef Tacos

#### Ingredients:

1 lb of ground beef use 90/10 or 80/20

- 1 envelope of taco seasoning
- 1 10 oz can of tomatoes & green chiles (like Rotel)

#### Instructions:

Place all ingredients in crockpot, mix and cook on low for 5-6 hours.

If you can, stir every couple of hours to break up the ground beef. But if you are not home, you can just break up the meat into smaller chunks right before serving.

Serve with taco shells and/or flour tortillas and your favorite taco toppings.

### 3 Ingredient Pot Roast

#### Ingredients:

- 4 pound sirloin beef tip roast or chuck roast
- 1 cup water
- 1 packet dry gravy mix (find it in the condiment aisle)
- Tbsp. Salad Supreme (find it in the spice aisle)

#### Instructions:

Mix together water and gravy mix.. Add the roast to the slow cooker. Cover with gravy mixture and sprinkle with salad supreme.

Cook on a low setting for 7 hours.

Serve with mashed potatoes and use the sauce as the gravy.

### 3 Ingredient Chili

#### Ingredients:

1 pound hamburger, cooked and drained

- 1 15 oz. can of chili beans (undrained)
- 1 14.5 oz. can diced tomatoes

#### Instructions:

Mix the meat, beans and place in crockpot. Cook on low for 4-6 hours.

Serve in a bowl topped with grated cheese.

### 3 Ingredient Sweet Pork (like Cafe Rio)

#### Ingredients:

- 1 boneless pork roast, pork shoulder (about 2 lbs)
- 16 oz. jar salsa (2 cups)
- 1 cup brown sugar

#### Instructions:

Mix the salsa and brown sugar together.

Place the roast in a slow cooker and then pour the salsa/brown sugar mixture on top. Cook on low for about 7-8 hours or high for about 4-5 hours. Pull apart with a fork.

Serve the on a salad, in a taco or burritos, or over rice.