



RECIPE

rhino

♥ recipes worth sharing

Amy's Zesty Italian Chicken

Chicken

Description:

Amy's Zesty Italian Chicken is a comforting slow cooker favorite that's wonderfully simple to prepare. Tender chicken breasts slowly cook in zesty Italian dressing before being finished with a rich, creamy sauce made from cream cheese and cream of mushroom soup. It's an easy family meal that's especially delicious served over a bed of hot rice.



PREP TIME:
10 min



COOK TIME:
4½–8 hr



TOTAL TIME:
4 hr 40 min–
8 hr 10 min



YIELD:
4 servings

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup bottled Italian dressing
- 1 package cream cheese, 8 ounces, cut into small cubes
- 1 can condensed cream of mushroom soup, 10½ ounces
- ½ pound sliced fresh mushrooms, optional
- 2 cups sliced zucchini or yellow summer squash, optional
- Hot cooked rice or noodles, for serving



RHINO TIP

For the creamiest, most dependable sauce, use full-fat block-style cream cheese rather than whipped or spreadable cream cheese. Reduced-fat varieties can produce a thinner sauce and may not melt as smoothly.

STEP-BY-STEP INSTRUCTIONS

1



Add the chicken and dressing.

Place the chicken breasts in the slow cooker and pour the Italian dressing evenly over them.

2



Cover and slow cook.

Cover and cook on HIGH for 4 hours or on LOW for 6–7 hours.

3



Mix the creamy sauce.

In a medium bowl, stir together the cream cheese and cream of mushroom soup until mostly smooth. Fold in the mushrooms and/or summer squash, if using.

4



Add the sauce mixture.

Pour the cream cheese mixture evenly over the chicken in the slow cooker.

5



Finish cooking until creamy.

Cover and continue cooking for 30–60 minutes, stirring once or twice if needed, until the sauce is hot and creamy, the vegetables are tender, and the chicken reaches 165°F.

6



Serve over rice or noodles.

Serve the chicken breasts with plenty of sauce spooned over hot cooked rice or noodles. Rice is our favorite.

TIPS & VARIATIONS



CHICKEN THIGH VARIATION

Substitute boneless, skinless chicken thighs for especially tender, juicy chicken.



CREAM OF CHICKEN OPTION

Replace the cream of mushroom soup with cream of chicken soup for a milder sauce.



ADD A LITTLE HEAT

Stir ¼–½ teaspoon crushed red pepper flakes into the sauce for a gentle kick.



ADD SPINACH

Stir in 2 cups fresh baby spinach during the final 10–15 minutes until wilted.



BRIGHTEN THE FINISHED SAUCE

Stir in 1–2 teaspoons fresh lemon juice before serving to balance the richness.



Family favorites, one recipe at a time.

