



♥ recipes worth sharing

Stephanie's SLIPPERY CHICKEN



This creamy crock pot chicken is one of those simple comfort meals families come back to again and again. Tender chicken slow-cooked in a rich cream sauce and served over fluffy rice makes an easy dinner that feels warm, filling, and homemade. Pair it with green beans and rolls for the perfect family meal.



PREP TIME
10 min



COOK TIME
4–6 hr HIGH
or 6–8 hr LOW



TEMPERATURE
HIGH or LOW
(Crock Pot)



YIELD
4–5 servings

INGREDIENTS

- 4 large boneless skinless chicken breasts, trimmed
- 4 cans cream of chicken soup
- 1½ cups milk
- Salt, generously to taste
- Black pepper, generously to taste
- 4–5 cups cooked rice, for serving
- Green beans and rolls, for serving



RHINO TIP

For extra flavor, season the chicken breasts lightly with garlic powder, onion powder, or paprika before adding the sauce mixture.

STEP-BY-STEP INSTRUCTIONS



- Mix the sauce.**
In a large mixing bowl, combine the cream of chicken soup, milk, salt, and pepper. Stir until smooth and well blended.



- Add the chicken.**
Place the trimmed chicken breasts into the bottom of the crock pot.



- Pour over the sauce.**
Pour the soup mixture evenly over the chicken breasts.



- Coat the chicken.**
Gently stir and turn the chicken so it becomes coated in the creamy sauce.



- Add more gravy if needed.**
If the sauce seems too thick or you would like extra gravy, add 1–2 additional cans of cream of chicken soup with a small splash of milk and stir again.



- Cook until tender.**
Cover and cook on HIGH for 4–6 hours or LOW for 6–8 hours, until the chicken is tender and fully cooked.



- Serve and enjoy.**
Serve hot over cooked rice with green beans and warm rolls on the side.

TIPS & VARIATIONS

- ♥ Shred the chicken before serving for an extra creamy texture.
- ♥ Add sautéed mushrooms for a richer gravy.
- ♥ Serve over mashed potatoes instead of rice for a comfort-food twist.
- ♥ Add a little chicken broth if you prefer a thinner sauce.
- ♥ Leftovers reheat very well the next day.

Family favorites, one recipe at a time.

