



Kitchen Cheat Sheet: Crockpot Angel Chicken

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Tips and Extras

- If you are out of garlic cloves, you can use one teaspoon of garlic powder in place of the cloves.
- Add a dash of white wine to this dish to make a rich sauce.
- **Be sure that you do not totally melt the butter and cream cheese. You only want to soften them so that you can mix them together.**
- I always like to cook my chicken breasts on low heat so that they don't become tough.
- Spray the crockpot well with no-stick cooking spray or use a slow cooker liner to make clean-up easy.

Storage

Remove leftovers from the crock. Let the crockpot chicken spaghetti come to room temperature and then store it in an airtight container in the refrigerator for up to 4 days. Or, place leftovers in an airtight container or zipper freezer bag. Freeze for up to 3 months.

Faqs

Can you overcook chicken in a crockpot?

Yes, you can overcook chicken even in a slow cooker. If left on too long, the chicken may become dry and tough.

Can I use frozen chicken to make this dish?

Yes, you can but I recommend that you thaw it first, so that your sauce doesn't become runny.

Variations

- Use chicken tenderloins instead of boneless skinless chicken breasts and you can reduce the cooking time down to four hours on the low setting!
- Boneless chicken thighs can be substituted for chicken breast.
- So can boneless pork.
- Add some vegetables to this chicken, by adding a bag of frozen mixed vegetables at the last hour of cooking.
- If you are a mushroom fan, switch out the cream of chicken soup for cream of mushroom soup or a can of Campbell's golden mushroom soup. Or just try this [slow cooker chicken stroganoff](#).
- Out of chicken stock? Chicken broth, vegetable broth, or white wine can be used instead, I like to add extra garlic if I am using chicken broth instead of chicken stock.