

Crockpot Angel Chicken



Ingredients:

- 4 boneless, skinless chicken breasts
- 1 (8 oz) package cream cheese, softened
- 1 (10.5 oz) can cream of mushroom soup
- 1/2 cup chicken broth
- 1/4 cup dry white wine (or additional chicken broth)
- 1 packet (0.7 oz) Italian dressing mix
- 1/2 tsp garlic powder
- 1/4 tsp black pepper
- 1 lb angel hair pasta, cooked
- Fresh parsley for garnish (optional)

Instructions:

Prepare the Sauce:

In a mixing bowl, combine the softened cream cheese, cream of mushroom soup, chicken broth, white wine (or additional broth), Italian dressing mix, garlic powder, and black pepper. Mix until smooth and well-blended.

Arrange the Chicken:

Place the chicken breasts in the bottom of your crockpot. Pour the sauce mixture over the chicken, ensuring it's evenly covered.

Cook:

Cover and cook on low for 4-5 hours or on high for 2-3 hours, until the chicken is tender and fully cooked.

Serve:

Once done, remove the chicken and shred it if desired, or serve whole. Spoon the sauce over cooked angel hair pasta, place the chicken on top, and garnish with fresh parsley if desired.

Optional:

For a thicker sauce, remove the chicken and let the sauce cook uncovered in the crockpot on high for another 15-20 minutes