

# Slow Cooker Cheesy Mozzarella Chicken



## Ingredients:

- 4 boneless, skinless chicken breasts
- 2 teaspoons garlic powder
- Salt and pepper, to taste
- 1 cup chicken broth
- 1 cup marinara sauce
- 2 teaspoons Italian seasoning
- 1 cup shredded mozzarella cheese
- 1/4 cup freshly grated Parmesan cheese
- 1 tablespoon chopped fresh basil, for garnish

## Instructions:

### **Step 1: Season the Chicken**

Season the chicken breasts on both sides with garlic powder, salt, and pepper.

### **Step 2: Prepare the Slow Cooker**

Place the seasoned chicken breasts in the bottom of the slow cooker.

### **Step 3: Mix the Sauce**

In a bowl, combine the chicken broth, marinara sauce, and Italian seasoning. Stir until well blended.

Pour the sauce mixture evenly over the chicken in the slow cooker.

### **Step 4: Cook the Chicken**

Cover the slow cooker with the lid and cook on low for 6 hours or high for 3 hours, until the chicken is tender and fully cooked.

### **Step 5: Add the Cheese**

About 30 minutes before serving, sprinkle the shredded mozzarella cheese and freshly grated Parmesan cheese over the chicken.

Cover and continue cooking until the cheese is melted and bubbly.

### **Step 6: Garnish and Serve**

Once the cheese is melted, garnish with chopped fresh basil.

Serve the cheesy mozzarella chicken hot, alongside your favorite sides such as pasta, rice, or a fresh green salad.

### **Servings: 4**

Enjoy this flavorful and comforting Slow Cooker Cheesy Mozzarella Chicken—a simple yet delicious meal perfect for busy days!