



Slow Cooker Kitchen

RECIPES THAT'LL ROCK YOUR CROCK

Slow Cooker Kitchen's 18 Most Popular Crockpot Recipes

Slow Cooker Kitchen's 18 Most Popular Crockpot Recipes!

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Dear Friends,

Thank you so much for downloading our most popular 18 recipes to date. We are so excited to share them with you! This is our first e-book but don't worry, there will be many more to come...so stay tuned.

You'll find all sorts of yummy recipes here. Many of them take less than 5 minutes' prep time and others call for 5 ingredients or less. Several of them work really well as freezer meals too.

So sit back with a cup of coffee, iced tea or whatever your favorite drink might be. Grab a pen and make out a grocery list. With just 20 minutes and the help of this e-book, you'll be able to pre-plan your whole week's menus. Maybe even two 😊

Then you'll be able to breathe a huge sigh of relief! Why? Because you'll know ahead of time the answer to "What's for Dinner?". You'll also have one more thing marked off your to-do list. And you'll have the added benefit of a delicious smelling house when you walk in the door as well!

For more absolute deliciousness be sure to visit <https://slowcookerkitchen.com> and sign up for our email list. We'll then deliver easy dinner ideas and epic yumminess right to your inbox weekly!

If you don't already know, you can find us on the following social media channels:



You'll get our own recipes and other deliciousness every single day!

Smiles & Hugs,

Gwen@ Slow Cooker Kitchen

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Table of Contents

[Crock Pot Beef and Noodles](#)

[Cheesy Chicken Bacon Ranch Casserole](#)

[Crock Pot Potato Soup](#)

[5-Ingredient Slow Cooker Chicken Breast Dinner](#)

[Slow Cooker Chicken & Stuffing Casserole](#)

[One-Pot Smoked Sausage Dinner](#)

[Crockpot Cheeseburger Macaroni Casserole](#)

[Slow Cooker Chicken & Dumplings](#)

[Slow Cooker Angel Chicken & Pasta](#)

[Ham and Bean Soup Recipe](#)

[Slow Cooker Spiral Ham](#)

[Slow Cooker Make-Ahead Chicken Thighs](#)

[Crock Pot BBQ Chicken Thighs](#)

[Slow Cooker Gumbo](#)

[Crockpot Lasagna Soup](#)

[Yummy Baby Back Slow Cooker Ribs Recipe](#)

[Crock Pot Chicken Pot Pie](#)

[Slow Cooker Fajitas](#)

Crock Pot Beef and Noodles



Prep time 7 mins
Cook time 8 hours
Total time 8 hours 7 mins

Ingredients

- 2 pounds of beef roast or beef tips
- 2 cans of cream of "something" (I used a cream of mushroom & a golden mushroom)
- 1 packet Au Jus Gravy mix
- 1 12-16-ounce package frozen egg noodles (Reames brand works the absolute best)
- 1 packet beefy onion soup mix
- 1 tablespoon of Kitchen Bouquet Browning & Seasoning Sauce (optional)
- 1 large can of sliced mushrooms (optional)

Instructions

1. Spray, oil or butter your slow cooker insert Trust me, don't skip this step...you'll hate yourself later if you don't
2. Dice up the meat and toss it in the slow cooker
3. Mix your canned soups, soup mix and gravy mix with 4 cups of water
4. Pour over the beef tips
5. Cover and cook on low for 6 to 8 hours
6. to 45 minutes before serving:
7. Turn the crockpot to high
8. Add the seasoning sauce, mushrooms and noodles
9. Stir and squish down the noodles to be under the liquid
10. Cover and cook on high for 30 to 45 more minutes

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Cheesy Chicken Bacon Ranch Casserole



Prep time 15 mins
Cook time 6 hours
Total time 6 hours 15 mins

Ingredients

- 3 cups pasta
- 1½ pounds precooked chicken
- 1 package bacon of your choice (precooked)
- 1 stick butter (not margarine)
- 3½ cups shredded cheeses, divided 3 & ½ (or any kind you want)
- 4 eggs
- 1 cup sour cream
- 1 block cream cheese
- 2 cups milk
- 1 envelope of ranch dressing mix
- Salt and pepper to taste

Instructions

1. Butter or spray the slow cooker insert.
2. Toss everything in the crockpot except the reserved ½ cup of shredded cheeses.
3. Stir it up well, cover and cook on low for up to six hours. It'll be done around 5 but the extra hour doesn't hurt anything. If you need it to make it a bit longer just add a little extra liquid.
4. Add the last of the cheese, cover and allow to rest 15 to 20 minutes before serving.

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Crock Pot Potato Soup



Prep time	5 mins
Cook time	8 hours
Total time	8 hours 5 mins

This is a quick and easy crock pot potato soup recipe. Sprinkle with either bacon bits or shredded cheese to serve. A great crowd pleaser.

Ingredients

- 4 cans of sliced, diced or whole potatoes
- 1 large can of mushrooms
- 2 bags "real" bacon bits
- 2 cans cream soups, any type
- 2 to 4 cups of whole milk, half & half, heavy cream or any combo of them
- 1 cup diced onions (optional)
- 1-3 teaspoons minced garlic (optional)
- Shredded cheese (optional)

Instructions

1. Spray, oil or butter your crock pot insert ~or~ use a liner.
2. Open all your cans but don't drain them.
3. Pour all the ingredients into crock pot insert.
4. Use a potato masher and mash up about half the potatoes. Stir well.
5. Cover and cook on low for 6-8 hours or high for 3-4 hours.

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5-Ingredient Slow Cooker Chicken Breast Dinner



Prep time	5 mins
Cook time	6 hours
Total time	6 hours 5 mins

Your cooking time may vary slightly depending on the thickness of the chicken breasts and the potatoes.

Ingredients

- 1 pound boneless, skinless chicken breast, cut into large chunks
- 4-6 red potatoes, washed and cut into wedges
- 1 pound fresh or frozen green beans
- 1 small can sliced mushrooms (optional)
- 1 packet Italian seasoning
- 1 packet chicken gravy
- 1 cup water
- 2 tablespoons butter, melted (optional)
- Salt and pepper to taste

Instructions

1. Spray, butter or oil your crockpot insert.
2. Combine the water, melted butter and seasoning packets. Set aside.
3. Layer chicken, potatoes, green beans and then the mushrooms.
4. Pour liquid mixture over the top.
5. Cover and cook on low for 5 to 7 hours.
6. Add salt and pepper to taste and serve.

Recipe by Slow Cooker Kitchen at <https://slowcookerkitchen.com/5-ingredient-slow-cooker-chicken-breast-dinner/>

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Slow Cooker Chicken & Stuffing Casserole



Prep time 10 mins
Cook time 8 hours
Total time 8 hours 10 mins

Serves: 6

Ingredients

- 1½ pounds chicken tenderloins
- 12 ounces frozen peas & carrots
- 1 can cream of chicken soup
- 1 can evaporated milk
- 1 box stuffing mix
- 1 tablespoon chicken bouillon I used "Better than Bouillon"
- 2 eggs
- 2 teaspoons minced garlic (optional)
- 2 tablespoons dried parsley (optional)



Instructions

1. Spray, oil or butter your slow cooker insert.
2. Layer your veggies on the bottom in a fairly even layer.
3. Add your chicken tenders.
4. Sprinkle on the dry stuffing mix.
5. Mix the remaining ingredients and pour mixture over the top.
6. Cover and cook on low for 6 to 8 hours.

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One-Pot Smoked Sausage Dinner



Prep time	5 mins
Cook time	6 hours
Total time	6 hours 5 mins

Ingredients

- 2 packages smoked sausage
- 8 medium potatoes, washed
- 2 small heads of cabbage, washed and cut into quarters
- 8 medium to large carrots, skinned and halved
- 1½ cups water
- 2 tablespoons beef flavored Better Than Bouillon

Instructions

1. Spray, oil or butter your slow cooker insert
2. Wash and cut up your veggies
3. Layer in the following order: potatoes, carrots, cabbage, sausage
4. Mix water & bouillon, pour over top
5. Cover and cook on high for 4 to 7 hours (depending on your crockpot)



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Crockpot Cheeseburger Macaroni Casserole



Prep time 10 mins
Cook time 6 hours
Total time 6 hours 10 mins

Serve it up with a side salad and some dinner rolls...I doubt there'll be leftovers :)

Ingredients

- 1-pound macaroni, uncooked (BUT it IS better if you cooked it a couple minutes)
- 3 cups milk
- ½ stick of butter
- 1 package cream cheese, cut up
- 2-4 cups shredded cheddar
- 1 pound precooked ground beef
- 1-2 cups shredded mozzarella (optional)
- 3 ribs celery, diced (optional)
- 1 bell pepper, diced (optional)

Instructions

1. Place all the ingredients in a buttered slow cooker insert.
2. Cover and cook on low for 4 to 6 hours.
3. Stir well and top with shredded mozzarella if desired.

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Slow Cooker Chicken & Dumplings



Prep time 8 mins
Cook time 7 hours
Total time 7 hours 8 mins

You can use any sort of chicken for this recipe. Pre-cooked, raw, even frozen or canned. If you need to use canned...just add a bit more bouillon for flavor :) PS: If you're in a rush or just don't have that hour at the end of the end...serve the mixture over biscuits, toast or even pasta. It's yummy!

Ingredients

- 1-pound chicken, any kind
- 1 can Grands biscuits
- 1 tablespoon chicken flavored Better Than Bouillon
- 1 can Cream of Mushroom
- 1 large can sliced mushrooms
- 1 teaspoon garlic (optional)

Instructions

1. Spray, oil or butter the crockpot insert
2. Drain the mushroom liquid into the insert and add the garlic, bouillon, soup and flour. Stir well.
3. Add the chicken and mushrooms, stir again
4. Cover and cook on low for 5 to 7 hours
5. Turn the crockpot to high, quarter the biscuits and stir them in
6. Cover and cook an additional 45 to 60 minutes.
7. When the biscuits are no longer doughy supper's ready!

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Slow Cooker Angel Chicken & Pasta



Prep time	10 mins
Cook time	5 hours
Total time	5 hours 10 mins

You can substitute frozen noodles and not have to precook anything too!

Ingredients

- 1 block of cream cheese, softened or diced into chunks
- 2 cans cream of mushroom ~or~ cream of chicken
- 2 packets Italian dressing mix
- ½ cup chicken broth
- 2 pounds' boneless chicken (any type) diced into chunks
- 1 pound of pasta, cooked al dente ahead of time
- green onions or parsley for garnish (optional)
- Parmesan cheese (optional but delicious)

Instructions

1. Spray, oil or butter the slow cooker insert
2. Mix the broth, soup, dressing mix and chunked cream cheese directly in the crockpot
3. Add the chicken and stir to coat
4. Cover and cook on low for 4 to 6 hours
5. About 45 to 60 minutes before serving toss in the al dente pasta you'd previously cooked
6. Add the green onions or parsley if you're using them
7. Stir well. Cover and cook just long enough to heat the pasta through
8. Sprinkle with Parmesan cheeses if desired

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Ham and Bean Soup Recipe



Prep time	10 mins
Cook time	8 hours
Total time	8 hours 10 mins

The add-in veggies are totally optional and not an exact science. Toss in what you have or what sounds good. It'll be awesome!

Ingredients

- 1 leftover ham bone with meat ~or~ 2 to 3 cups, shredded or diced
- 1 large onion
- 3 medium carrots
- ½ head celery
- 2½ cups of dried white beans (soaked previously overnight) ~or~ 4 cans
- 4 cups chicken broth
- 2 bay leaves (optional)
- 2 teaspoons parsley, dried
- 1 teaspoon garlic powder

Instructions

1. Spray, oil or butter the slow cooker insert
2. Dice up your veggies and ham if not using a ham bone
3. Toss everything in the crockpot and pour broth over the top
4. Cover and cook on low for 6 to 10 hours
5. When ready to serve stir well and remove the ham bone and bay leaves.



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Slow Cooker Spiral Ham



Prep time 5 mins
Cook time 8 hours
Total time 8 hours 5 mins

This 5 ingredient, 5 minute slow cooker ham is a great time saver. Slightly tangy and slightly sweet can be bumped up a level by adding 1 cup of brown sugar to the spice mixing step. It's delicious...enjoy and Happy Crockin'!

Ingredients

- 8 to 10-pound spiral ham
- 2 cups pineapple juice
- ¼ cup Worcestershire sauce
- 1 tablespoon garlic powder
- 2 teaspoons onion powder
- 1 cup brown sugar (optional)

Instructions

1. Spray, oil or butter your crockpot insert.
2. Place the ham in the slow cooker and marinate first with the pineapple juice then the Worcestershire sauce.
3. Mix your spices and liberally sprinkle over both sides. Try to get as much as possible down between the slices.
4. Cover and cook on low for 6 to 8 hours.

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Slow Cooker Make-Ahead Chicken Thighs



Prep time	5 mins
Cook time	5 hours
Total time	5 hours 5 mins

These slow cooker chicken thighs are very tasty. They can be eaten just as they are OR used to make just about ANY meal...

Ingredients

- 2-3 pounds boneless, skinless chicken thighs
- ¼ cup soy sauce
- 2 tablespoons parsley flakes
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- Himalayan salt to taste (optional)

Instructions

1. Spray or oil the slow cooker insert.
2. Lay the chicken thighs in the crockpot bottom in a single layer (if you have more than will fit in a single layer just layer chicken, soy, spices like lasagna).
3. Drizzle on the soy, then the spices.
4. Cover and cook on low overnight (or at least 5 hours)



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Crock Pot BBQ Chicken Thighs



Prep time 6 mins
Cook time 6 hours
Total time 6 hours 6 mins

Toss in your layers, cover and cook! No additional work. Quick, easy and yummy!



Ingredients

- 3 to 4 pounds' barbecue chicken thighs (or you can add your own barbecue seasoning)
- 1½ pounds baby or fingerling potatoes (these were steakhouse potatoes)
- 4 to 6 medium carrots
- 1 pound fresh green beans
- 4 to 6 corn on the cob halves
- 1 cup barbecue sauce

Instructions

1. Spray or oil the crockpot
2. Layer ingredients in the following order: Potatoes, carrots, corn, green beans, chicken
3. Pour the barbecue sauce over everything
4. Cover and cook on low for 5 to 7 hours

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Slow Cooker Gumbo

Prep time 30 mins
Cook time 8 hours
Total time 8 hours 30 mins

Ingredients

- ⅓ cup all-purpose flour
- ⅓ cup butter (not margarine)
- 3 cups water + 3 tablespoons chicken flavored "Better than Bouillon" ~or~ 3 cups chicken broth
- 2 cans diced tomatoes (14.5 ounce)
- 1 small can tomato paste
- 1 bell pepper, chopped
- 1 medium onion, chopped
- 2-3 ribs of celery, chopped
- 1 1-pound bag of okra
- 1 tablespoon minced garlic
- 1-pound sausage link, cut into ½ inch pieces
- 1-pound chicken (raw or cooked, doesn't matter), cut into cubes or shredded
- ¾ to 1-pound medium, shelled, deveined shrimp
- 1 tablespoon Cajun seasoning
- ¼ teaspoon cayenne pepper
- 2 bay leaves
- Salt and Pepper to taste



Instructions

1. Melt the butter in a cast iron skillet over medium-low heat.
2. While it's melting use a separate canister and mix the water and bouillon & set aside.
3. Slowly sprinkle in the flour and stir well as you go.
4. Stir constantly for 2 to 3 minutes 'til the mixture turns golden brown.
5. Very slowly add the bouillon water, stir constantly 'til well incorporated.
6. Now, butter or oil your slow cooker insert...clean-up's easier this way J
7. Turn heat to low and allow to cook while you chop all your veggies and toss in everything else, except the shrimp, in the slow cooker. Just make sure and stir it every couple minutes.
8. Once you've everything tossed in the slow cooker and your roux is thick and bubbly, pour the roux mixture over the top.
9. Stir well, cover and cook on low for 6 to 8 hours if any of the meat was raw. If you used precooked chicken, you can get away with 3 to 4 hours.
10. About 30 minutes before serving turn the heat to high. Toss in the shrimp. Stir and cover again. Cook another 30 to 45 minutes. The shrimp will tell you when it's done. If you use precooked shrimp, it just needs to be warm.
11. Salt and pepper to taste then just serve this truly excellent dish with cooked rice and a side of cornbread.

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Crockpot Lasagna Soup



Prep time	10 mins
Cook time	8 hours
Total time	8 hours 10 mins

Don't be afraid to change up the pasta, the veggies or even the tomato base of this recipe! It's very forgiving and you can make it very easily with all sorts of things lurking in the pantry and freezer :)

Ingredients

- 2 teaspoons garlic, diced
- 1 medium onion, diced (optional)
- ½ cup parsley, snipped (optional)
- 2 tablespoons beef bouillon
- 1 packet Italian seasoning
- 2 cups tomato or vegetable juice
- 1 can diced tomatoes
- 2 cups water
- 1½ cups uncooked pasta
- Ricotta cheese (for topping)

Instructions

1. Cook the ground beef, garlic and diced onions in a skillet 'til browned.
2. Pour off the fat and set aside.
3. Combine all the ingredients in the crockpot except the pasta.
4. Cover and cook on low for 6 to 8 hours, on high for 3 to 4 hours.
5. During the last 30 to 45 minutes stir in the pasta. Make sure it's submerged below the liquid.
6. Cover and cook until pasta is tender.

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Yummy Baby Back Slow Cooker Ribs Recipe

Prep time

20 mins

Cook time

8 hours

Total time

8 hours 20 mins

Steakhouse quality without
steakhouse price!



Ingredients

Ribs

- 2 baby back rib racks
- 2 bottle barbecue sauce
- 2 teaspoons liquid smoke
- 2 tablespoons minced garlic
- 1 recipe for barbecue rib rub

Rib Rub

- 1 tablespoon pink Himalayan salt
- 1 tablespoon brown sugar
- 1 teaspoon black pepper
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1 tablespoon chili powder
- 1 teaspoon dried mustard

Instructions

1. Remove ribs from packaging & drain.
2. Mix up the rib rub and set aside.
3. Cut up the ribs into serving size pieces that fit in your slow cooker.
4. Rub the ribs down on both sides with the rib rub.
5. Set the ribs aside and allow them to rest while you mix up the sauce. This make the rub sorta "meld" with the meat.
6. In a separate bowl mix the barbecue sauce, minced garlic and liquid smoke. Reserve about $\frac{3}{4}$ cup for later.
7. Spray, oil or butter your crockpot insert.
8. Place a layer of the ribs in the crock pot. Liberally brush them down on both sides with the barbecue sauce. Continue the layering process until the ribs are all in the slow cooker.
9. Cover and cook them on low for 6 to 8 hours.

20 MINUTES BEFORE SERVING:

1. Heat your oven to broil.
2. Line a couple cookie sheets with foil and spray, oil or butter them.
3. Use tongs to remove the ribs from the crock pot & lay them out in a single layer cookie sheets.
4. Brush them with a healthy layer of the reserved barbecue sauce.
5. Place them in the oven for 5 to 10 minutes.
6. They're ready when they look a little glossy and are slightly browned.

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<https://slowcookerkitchen.com/yummy-baby-back-slow-cooker-ribs-recipe/>

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Crock Pot Chicken Pot Pie

Prep time 10 mins
Cook time 7 hours
Total time 7 hours 10 mins

To Prep this crock pot chicken pot pie as a freezer meal:

Mix the soups, milk, broth, seasonings and chicken.

Place in a ziplock baggie.

Stack up all the ingredients, tape together and label.

Defrost the night before and proceed to the layering step in instructions.

Serves: 6 servings

Ingredients

- 4 boneless, skinless chicken breasts, diced into chunks
- 2 cans cream of chicken soup
- 1½ cups chicken broth
- 1 can evaporated milk
- 1 16-ounce bag frozen stew veggies (potatoes, carrots, onions & celery)
- ½ 16-ounce bag frozen peas and carrots
- ⅔ package frozen dumplings
- 2 teaspoons garlic powder
- ½-1 teaspoon Himalayan salt
- Pepper to taste
- 2 cups shredded cheddar

Instructions

1. Spray or butter the crockpot insert
2. In a separate bowl mix the soup, milk, broth and seasonings. Toss in the chicken chunks and stir.
3. In the crockpot layer half of each ingredient in the following order: Vegetables, dumplings, chicken & sauce mixture, then the shredded cheese
4. Repeat the layers then cover and cook on low for 5 to 8 hours

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Slow Cooker Fajitas



Prep time 10 mins
Cook time 6 hours
Total time 6 hours 10 mins

Serve this yumminess up with your fav Mexie sides and you'll have a super easy, tasty hit!

Ingredients

- 1-pound beef steak, cut into strips
- 1-pound chicken tenders
- 2 cups sweet peppers, sliced
- 2 cups onions, sliced
- 2 cups tomatoes, sliced or diced
- 1 cup diced cilantro
- 3 tablespoons fajita seasoning
- 1-2 tablespoons lime juice

Instructions

1. Spray or oil the crockpot insert
2. Place vegetables in the bottom of the slow cooker and lay meats over top
3. Pour on the lime juice and sprinkle on the seasonings
4. Cover and cook on low for 6-7 hours

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