

MeltinYourMouth Slow Cooker Chicken

Jacob · 30/09/2024

**Prep Time**

6 hrs 10 mins

Difficult

Medium

Servings

5

Description

This recipe using only three chicken breasts is very economical and super delicious My kids love it and they are extremely picky The chicken just melts in your mouth and is so flavorful Garlic bread and salad goes well with this meal I always taste before serving so I will know what if anything more I need to add such as Parmesan Italian dressing or milk if its too thick etc

Ingredients

- - 1 teaspoon sea salt - 1 teaspoon ground black pepper - 1 teaspoon ground cumin - 1 teaspoon paprika - 1 teaspoon Italian seasoning - 1 teaspoon garlic powder - 3 skinless
- boneless chicken breast halves - 1 (10.75 ounce) can cream of mushroom soup - 6 ounces Italian salad dressing - ? cup sour cream - ½ cup grated Parmesan cheese - ¼ cup all-purpose flour - 2 teaspoons malt vinegar (Optional) - 1 (8 ounce) package angel hair pasta

Instructions

1. Whisk sea salt
2. black pepper
3. cumin
4. paprika
5. Italian seasoning
6. and garlic powder together in a bowl. Season chicken breasts with seasoning mixture and place chicken in the slow cooker. Stir cream of mushroom soup
7. Italian dressing
8. sour cream
9. Parmesan cheese
10. flour
11. and vinegar together in a bowl; pour over chicken. Cook on Low for 6 hours. Shred chicken in the slow cooker using 2 forks. Bring a large pot of lightly salted water to a boil. Cook angel hair in the boiling water
12. stirring occasionally until cooked through but firm to the bite
13. 4 to 5 minutes. Drain. Serve chicken over angel hair pasta. Cook's Note The malt vinegar was used in place of wine since I was out last time I made this. Everyone said it was the best to-date so I incorporated it into the official recipe. White wine can be used in place of malt vinegar if desired. Cream of chicken soup can be substituted for cream of mushroom if desired. I don't measure the seasonings
14. so 1 teaspoon for each is approximate.