



Take it slow and easy

Trending right now in the internet world of food blogs, pins and posts is the time-crunching, money-saving, makes-your-house-smell-wonderful slow cooker.

From chili to mac and cheese to molten lava chocolate cake, there's a slow cooker recipe out there.

The online blog the-girl-who-ate-every-thing.com shared a delicious Italian chicken recipe made in the slow cooker. I paired it with some bowtie pasta, which was amazing, but you could eat it with any kind of pasta, rice or other type of side.



An alternative to all this cream-cheesiness (if you're more into healthy options) would be to cook the chicken with a little butter, a sprinkling of the Italian dressing seasoning and some lemon juice, served over rice.

This dish is great for all this icky, cold winter weather we've been having the last couple months! I'm sure looking forward to spring!!

Crockpot Italian Chicken

4 chicken breasts

1 packet dry zesty Italian dressing

1 (8-ounce) package cream cheese, softened

1-2 cans cream of chicken soup

Place the chicken in a slow cooker and sprinkle Italian dressing over it. Combine cream cheese and cream of chicken soup in a small pot over low heat and pour over chicken (use less soup if you want more cream cheese flavor). Cook on low in the slow cooker for at least 4 hours. Once chicken is done you can leave the chicken breasts whole, cube or shred them. Once you have cut up the chicken, throw it back in the crockpot and stir into the sauce. If you feel the sauce is too thick, you can thin it to your preferred consistency with a little milk. Serve over pasta or rice.

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I'm Just Cookin'

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