

Creamy Taco Ranch Slow Cooker Chicken

Serves: 6-8 Print

Ingredients:

- 2 lbs chicken breasts, thawed if frozen
- 1 pack (1 oz) taco seasoning
- 1 pack (1 oz) ranch dip and dressing mix
- 1 can (10 oz) diced tomatoes with green chilies (like Rotel)
- ½ cup water
- 8 oz cream cheese, softened
- cooking spray

Directions:

1. Spray the bowl of a 5qt or 6qt slow cooker with cooking spray. Add chicken breasts to the slow cooker. Using a sharp knife, poke the chicken breasts a few times to help the flavors seep into the chicken while cooking. Sprinkle taco seasoning and ranch seasoning over the chicken. Pour diced tomatoes and water over the chicken. Close the lid, and cook on low for 5-6 hours.
2. While the chicken is still in the slow cooker liquid, use two forks to shred the meat. Break up the cream cheese into a few hunks, and top the chicken with the cream cheese. Place the lid back on, and cook on low for 30 minutes.
3. While the chicken is still in the slow cooker, turn off the heat, and stir well to incorporate the melted cream cheese into the chicken. It will look wet and like it's not mixing well at first, but keep stirring until the sauce is smooth and creamy. The sauce will thicken up as it cools. Serve!

Recipe notes:

*If you're pressed for time, you can cook this on high for 2.5-3 hours. Make sure to reduce the temp to low when you add the cream cheese for the final 30 mins.

*Cream cheese can be difficult to cut, and we need it to be softened a little bit before we add it to the chicken. I think it's easiest to get your hands dirty and use your fingers to break up and dab the cream cheese over the chicken. You could use a spoon to drop little blobs over the chicken too.

*You can use either full fat or low/fat free cream cheese. The lower fat cream cheese will take less time to soften, since it's already on the softer side.

*This chicken is super versatile and has lots of possibilities! It's delish on its own, but it's also great in tacos, nachos, rice bowls, on a baked potato, or on pasta. So basically, on everything!