

Slow Cooker Crack Chicken

Ingredients

- ½ cup low-sodium chicken broth
- 1 tablespoon ranch seasoning mix
- 4 boneless, skinless chicken breasts
- 1 block (8 ounces) of cream cheese, at room temperature, cut up into 4 pieces for easier melting
- 2 cups shredded cheddar cheese, divided
- 6 slices bacon, cooked to a crisp and chopped
- chopped green onions for serving
- chopped fresh parsley for garnish

Instructions

1. Pour chicken broth into a slow cooker and stir in ranch seasoning mix.
2. Add chicken breasts to the slow cooker and stir around to coat the chicken.
3. Cover with lid and set on LOW for 5 hours or on HIGH for 2 to 3 hours.
4. When done, remove the lid and shred the chicken inside the slow cooker using two forks.
5. Stir in cream cheese and 1 ½ cups shredded cheddar cheese; stir until completely melted and combined.
6. Top with remaining cheddar cheese; cover with the lid and let the cheese melt.
7. Remove the lid and sprinkle chopped bacon on top.
8. Garnish with green onions and parsley.
9. We serve this low-carb, but you can serve it in sandwiches, wraps, burgers, and/or lettuce cups, and with tortilla chips.