

21

Meaty Slow Cooker

Recipes for Dinner

21 Meaty Slow Cooker Recipes for Dinner

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Letter from the Editor

Dear Cooking Enthusiast,

Whoever invented the slow cooker was a genius. This cooking appliance allows you to continue your day, doing all your chores and having fun with your family while your meal happily cooks. The recipes gathered in this amazing collection will show you some of the best ways to utilize your slow cooker. With recipes like “Slow Cooker Creamy Beef Stroganoff” (pg. 12) and “Stupid Chicken” (pg. 30), the dinner recipes in this free eCookbook are sure to satisfy without keeping you stuck in the kitchen.

Take full advantage of this new eCookbook, *21 Meaty Slow Cooker Recipes for Dinner*, by making all the great recipes included. You’ll discover some really great dinners that are sure to become new family favorites. Since all of these recipes are created in your slow cooker, you will have an easy time making the dishes as well as a super easy time cleaning up. You’ll definitely want to print this eCookbook out so that you can easily refer to it while cooking; you’ll also then be able to refer back to it the next time you are looking for an amazing slow cooker recipe.

For more delicious dinner recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you’re there, subscribe to RecipeLion’s free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Happy slow cooking!

Sincerely,

The Editors of RecipeLion

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Slow Cooker Beef Recipes

Perfect Slow Cooker Swiss Steak

By Judy from [The Midnight Baker](#)

Swiss steak is one of those classic, hearty meals everyone loves. This recipe for Perfect Slow Cooker Swiss Steak is one that will produce the best-looking dish you've seen come out of your slow cooker! A mushroom sauce adds great flavor to this beef recipe, and using blade steaks ensures that they don't fall apart after a long cooking period. Place the steaks in the slow cooker in the morning and let them cook all day!



Ingredients

- 6 medium beef blade steaks
- 8 ounces fresh mushrooms, thinly sliced
- 1 medium onion, sliced
- 1 tablespoon fresh thyme, minced
- 1 1/2 teaspoon sweet paprika
- 3/4 cup chicken stock
- 1/4 cup dry sherry
- 1/4 cup flour
- 4 tablespoon oil
- Salt & pepper to taste
- 2 tablespoon fresh parsley, chopped
- 1/2 cup heavy cream

Instructions

1. Heat a heavy skillet or sauté pan over medium heat. Add 1 tablespoon of the oil. Add the mushrooms; cover and cook for 5 minutes. Remove cover and continue cooking until mushrooms begin to brown. Remove from pan and place in the slow cooker.
2. Return the pan to the heat. Season the steaks with salt & pepper. Add 1 tablespoon of oil and brown the blade steaks nicely. Remove to a plate and set aside
3. Return the pan to the heat and add 2 tablespoon of the oil. Add the sliced onions, the thyme and the paprika. Stir and cook for about 1 minute. Add the flour and stir well, cooking for about 1 minute. Whisk in the sherry and chicken stock, scraping up all the browned bits at the bottom of the pan. Add the entire contents of the pan to the slow cooker.
4. Place browned steaks on top of the mushroom/onion mixture. Cover and cook on LOW for 6-8 hours, HI for 4-5 hours.
5. Remove steaks to a serving plate and cover with aluminum foil to keep them warm. Stir the cream and parsley into the liquid. Heat for another 10 minutes. Ladle gravy over steaks and serve
6. Makes either 6 smaller servings or 3 larger servings.

Secret Ingredient Slow Cooker Roast

By Lindsay from [Normal Cooking](#)

It may sound a little strange, but with the help of Dr. Pepper this becomes one of our favorite slow cooker beef roast recipes. Creating a savory beef gravy that makes each and every bite absolutely divine, you just have to serve Secret Ingredient Slow Cooker Roast with mashed potatoes and take your taste buds on a magical ride. A perfect meal for a hearty Sunday dinner, treat yourself to this pot roast and see for yourself how adding a splash of soda can make one of the tastiest beef roasts.



Ingredients

- 4 pound Shoulder Roast
- 1 can Campbell's cream of mushroom soup
- 2 cans Campbell's cream of potato soup
- 2 cups Dr. Pepper
- 1 package Lipton onion soup mix
- 1/2 – 1 teaspoon Tony's Creole Seasoning

Instructions

1. Add all ingredients to crockpot.
2. Cook on LOW for 6-8 hours.

Incredibly Simple Slow Cooker Salisbury Steak

By Amanda from [Fake Ginger](#)

Cooking Salisbury steak in your slow cooker means you can practically let the machine cook dinner for you. Incredibly Simple Slow Cooker Salisbury Steak is an easy dinner recipe that requires just a few minutes of preparation time. Simply brown the steaks before you put them in the slow cooker, add the sauce made of onion soup mix and dry au jus mix, and let them cook. You'll have a comforting meal waiting for you when they're done.



Ingredients

- 2 pounds ground beef
- 1 pack dry onion soup mix
- 1/4 cup Italian breadcrumbs
- 1/4 cup milk
- 1/4 cup flour
- 2 teaspoons olive oil
- 2 cans cream of mushroom soup
- 1 pack dry au jus mix
- 3/4 cup water

Instructions

1. In a large mixing bowl, use your hands to mix together ground beef, onion soup mix, breadcrumbs, and milk. Once thoroughly mixed, divide into 8 patties and shape into over-shaped patties. Dredge in flour and set aside.
2. Heat the olive oil over medium-high heat. Brown the patties, a few at a time, for just a minute on each side. Transfer to slow cooker, stacking if you need to.
3. In another mixing bowl, whisk together mushroom soup, au jus mix, and water. Pour over the patties in the slow cooker.
4. Cook on low for 6 hours or high for 4 hours.

Slow Cooker Melt-In-Your-Mouth Short Ribs

By [Campbell's Kitchen](#)

The name says it all...short ribs become exceedingly tender when slow-cooked in a flavorful combination of French onion soup, ale, garlic, brown sugar and seasonings. After trying slow cooker recipes like this from Campbell's Kitchen, you won't even think of using your oven.



Ingredients

- 6 serving-sized pieces beef short ribs (about 3 pounds)
- 2 tablespoons packed brown sugar
- 3 cloves garlic, minced
- 1 teaspoon dried thyme leaves, crushed
- 1/4 cup all-purpose flour
- 1 can (10 1/2 ounces) Campbell's® Condensed French Onion Soup
- 1 bottle (12 fluid ounces) dark ale or beer

Instructions

1. Place the beef into a 5-quart slow cooker. Add the brown sugar, garlic, thyme and flour and toss to coat. Pour the soup and ale over the beef mixture.
2. Cover and cook on LOW for 8 to 9 hours or until the beef is fork-tender.

Sunday Slow Cooker Beef Stew

By Julie from [Julie's Eats and Treats](#)

When you just feel like being lazy on the weekend, throw this slow cooker dinner together and let it cook all day for you. Sunday Slow Cooker Beef Stew is a beef stew recipe that couldn't be easier. With just a few simple ingredients and 15 minutes hands-on time, this simple recipe cooks into a complete hearty dinner. The whole family will love to curl up with a warm, comforting bowl of this beef stew.



Ingredients

- 2 pounds beef stew meat, cut into 1 in cubes
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 clove garlic, minced
- 1 teaspoon paprika
- 1 teaspoon Worcestershire sauce
- 1 tablespoon dried onion flakes
- 1 1/2 cup beef broth
- 3 potatoes, diced
- 4 carrots, sliced

Instructions

1. In a gallon size zip lock bag mix together flour, salt and pepper. Dump in the meat and shake until coated. Place in crock pot.
2. Stir in garlic, paprika, Worcestershire sauce, onion, beef broth, potatoes and carrots.
3. Cover and cook on low for 8-10 hours.

Slow Cooker Creamy Beef Stroganoff

By [Campbell's Kitchen](#)

Beef slow cooks to tenderness in a delicious creamy mushroom sauce that will have you eating bite after bite. Slow Cooker Creamy Beef Stroganoff is a wonderful easy slow cooker recipe that makes a classic dish even more of a classic. Place atop a bed of egg noodles, and you'll have yourself a meal that will remind you of mom's home cookin'. The only thing you need to worry about is making enough so you can have some for leftovers the next day, and trust us, you're going to want leftovers!



Ingredients

- 2 cans 10.75 -ounces each) Campbell's Condensed Cream of Mushroom Soup
- 1/4 cup water
- 2 tablespoons Worcestershire sauce
- 1 package (8 ounces) sliced white mushrooms (about 3 cups)
- 3 medium onions, coarsely chopped (about 1 1/2 cups)
- 3 cloves garlic, minced
- 1/2 teaspoon ground black pepper
- 1 boneless beef bottom round steak (about 2 pounds), cut into thin strips
- 1 cup sour cream
- 1 package (12 ounces) medium egg noodles (about 7 cups), cooked and drained
- Chopped fresh parsley (optional)

Instructions

1. Stir the soup, water, Worcestershire sauce, mushrooms, onions, garlic and black pepper in a 6-quart slow cooker. Add the beef and stir to coat.
2. Cover and cook on LOW for 8 to 9 hours or until the beef is fork-tender. Stir the sour cream in the cooker.
3. Serve the beef mixture with the noodles. Sprinkle with the parsley, if desired.

Southern Slow Steaks

By Heather from [My Sweet Mission](http://MySweetMission.net)

This easy slow cooker recipe for fork-tender steaks is southern comfort food at its finest. Southern Slow Steaks are sirloin steaks cooked on low in the slow cooker with a delicious gravy until they're super tender and full of flavor. This is an old family recipe that makes perfect steaks that will practically melt in your mouth. Serve with a pile of creamy mashed potatoes and your favorite vegetable, and you've got yourself a comforting dinner.



Ingredients

- 2 pounds top round sirloin steaks, cut into 3" – 4" pieces
- 1 teaspoon salt, or to taste
- 1 teaspoon pepper, or to taste
- 2 tablespoons olive oil
- 1/2 teaspoon garlic powder (optional)
- 1/2 teaspoon onion powder (optional)
- 1 beef bouillon cube, or 1 teaspoon beef broth paste
- 3 cups water (separated)
- 1/4 cup unbleached or all-purpose flour

Instructions

1. Cut steaks into 3" – 4" pieces and sprinkle with the salt and pepper.
2. Place the olive oil in a large pan over high heat. When the oil is hot, add half of the steaks. Brown thoroughly on each side. Remove from pan, and put them in the slow cooker. Repeat with the other steaks.
3. Pour 2 cups of water in the hot pan along with the bouillon cube or beef broth paste. Reduce heat to medium high.
4. Pour 1 cup of water, flour, garlic powder and onion powder in a container with a lid and shake until the flour is dissolved.
5. Slowly add the flour and water mixture to the hot pan. Stir constantly until the broth thickens. Pour gravy over the steaks in the slow cooker.
6. Cover with the lid and cook for 4 hours on HIGH or 6-8 hours on LOW. Steaks are done when fork tender. Steaks are done when fork tender.

Slow Cooked German Sauerbraten

By [Campbell's Kitchen](#)

For fans of traditional German food, here's a recipe you're sure to love. This Slow Cooked German Sauerbraten recipe requires a little planning, but not a lot of work in the kitchen. Let it marinate in the fridge for several days before placing in the slow cooker where it cooks to perfect tenderness. This old-country sour roast dish features onions, carrots and golden raisins for its supporting cast. It's easy slow cooker recipes like this one that prove that good things are worth the wait!



Ingredients

- 2 cups cider vinegar
- 1 cup packed dark brown sugar
- 2 large onions, sliced (about 2 cups)
- 2 large carrots, cut into 2-inch pieces (about 1 cup)
- 10 gingersnap cookies, crushed
- 1 can (10 1/2 ounces) Campbell's Condensed Beef Consommé
- Bouquet Garni
- 1 cup water
- 1 boneless beef rump roast (about 4 to 5 pounds)
- 2 tablespoons vegetable oil
- 1 cup Burgundy or other dry red wine
- 1/2 cup golden raisins
- 1/2 cup sour cream (optional)

Instructions

1. Heat the vinegar, brown sugar, onions, carrots, gingersnaps, consommé and Bouquet Garni in a 3-quart saucepan over medium-high heat to a boil. Remove the saucepan from the heat. Stir in the water and let cool to room temperature.
2. Place the beef in a large nonmetallic bowl. Add the vinegar mixture and turn to coat. Cover and refrigerate for about 72 hours, turning the beef over in the vinegar mixture 1 to 2 times per day.
3. Remove the beef from the bowl and pat dry with paper towels. Reserve the vinegar mixture.
4. Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and cook until it's well browned on all sides. Remove the beef from the skillet and place it into a 6-quart slow cooker.
5. Add the wine to the skillet and heat to a boil, stirring often. Pour the wine and the reserved vinegar mixture over the beef.
6. Cover and cook on LOW for 7 to 8 hours or until the beef is fork-tender. Stir in the raisins and the sour cream, if desired.

Slow Cooker Pork

Stupid Pork Chops and Gravy

Go back to basics with this easy slow cooker pork chops recipe. Enjoy pork chops with gravy like your mom used to make; they're so easy, it's stupid. You simply can't go wrong with this penny-pinching dish. All you need to create this delicious pork chop supper for your family is the meat itself, mushroom soup, tomato paste, garlic, and a few other basic ingredients. This budget-friendly meal proves that your ingredients list doesn't have to be long in order for your meal to taste great.



Ingredients

- 6 thick pork chops
- Flour for dredging
- 2 cloves garlic, minced
- 1 can tomato paste
- 1 can mushrooms, drained
- 1 can mushroom soup, undiluted
- Garlic salt

Instructions

1. Dredge pork chops in flour, salt and pepper, and place in slow cooker.
2. Add remaining ingredients and cook on low all day, 5-6 hours or until pork chops are tender.
3. Serve over buttered noodles or mashed potatoes.

Slow Cooker Pork Roast and Gravy

By Tina from [Mommy's Kitchen](#)

This pork roast recipe is perfect for Sunday dinner or a weeknight meal. With this recipe for Slow Cooker Pork Roast and Gravy, all you need to do is dump in the ingredients and let the machine work its magic. It's a full meal of pork, carrots and potatoes that all cooks together, so you can feed the entire family with very little effort. A savory gravy is poured over the pork, which is delicious and so tender.



Ingredients

- 2 - 2 1/2 pound pork roast
- 1 (1 ounce) can cream of mushroom soup
- 2 packets pork gravy mix, prepared according to packet directions
- 6-8 carrots, cut into thirds
- 1 onion, quartered
- 4 - 5 potatoes, quartered
- 1 sprig fresh rosemary
- 1 bay leaf
- Salt and pepper, to taste
- 1 tablespoon olive oil

Instructions

1. Add olive oil to a large fry pan. Heat the pan up nice and hot. Sprinkle salt and pepper on all sides of the pork roast and rub.
2. Place the roast in the pan and sear on each side before adding to the slow cooker. Add the carrots, onions, potatoes and rosemary to the bottom of the slow cooker and then place the roast on top.
3. Pour cream of mushroom soup over everything and potatoes and bay leaf. Cover and cook on low for 6 - 7 hours or high for 3-4.
4. The last 2 hours of cooking remove the rosemary and bay leaf. Add the prepared gravy. Continue cooking until roast is tender and vegetables are cooked. Remove from slow cooker and serve.

Secret Ingredient Slow Cooker Ribs

By Sarah from [Raining Hot Coupons](#)

Adding one secret ingredient to a basic baby back ribs recipe gives it loads of flavor and fall-off-the-bone texture. Secret Ingredient Slow Cooker Ribs uses a can of Coca-Cola along with other ingredients for the sauce. This slow cooker dinner or pork ribs is the perfect warm weather meal – it's easy to make and you don't even have to turn on your oven! Plus, with just three basic ingredients, it couldn't be easier.



Ingredients

- 1 rack pork baby back ribs
- 1 can Coca-Cola
- Salt and Pepper
- 1/2 bottle Barbecue Sauce

Instructions

1. Salt and pepper ribs on both sides.
2. Wrap ribs around outside of crock pot.
3. Pour Coke over ribs, and cook for 8-10 hours.
4. Cover an oven safe pan with aluminum foil. The meat will be falling off the bones, so carefully transfer the ribs to the foil lined pan (meaty side up). Cover ribs with barbecue sauce and place under broiler until sauce starts to sizzle and caramelize.
5. Remove from oven and serve.

Slow Cooker Chinese Hacked Pork

By Parrish from [Life with the Crust Cut Off](#)

Just 10 minutes of hands-on time is all it takes to make this slow cooker dinner recipe. If you love Chinese food, you have to try this Slow Cooker Chinese Hacked Pork. A pork roast is covered in a delicious sauce made with just a few basic ingredients, cooked all day, and then shredded. It can be served over rice, on a bun, or over lo mein noodles, and it makes enough to have yummy leftovers!



Ingredients

- 1/4 cup reduced-sodium soy sauce
- 1/4 cup honey
- 2 tablespoons hoisin sauce
- 4 cloves garlic, chopped
- 2 tablespoons chopped ginger
- 1 teaspoon Chinese five-spice powder (optional)
- 2 pounds boneless center-cut pork roast
- 1 tablespoon cornstarch
- 3/4 cup reduced-sodium chicken broth or water
- 2 scallions, thinly sliced

Instructions

1. Coat slow cooker bowl with nonstick cooking spray. Place soy sauce, honey, hoisin, garlic, ginger, and spice in crockpot, and stir to mix.
2. Place pork roast in and spoon some sauce over top. Cover and cook on HIGH for 4 hours or LOW for 6 hours.
3. Remove pork to a large baking dish and keep warm. Pour liquid from slow cooker into a saucepan. In a small bowl, stir cornstarch into broth. Bring liquid in saucepan to a boil and whisk in the broth mixture. Cook for 1 minute.
4. Shred pork into large pieces with two forks; stir in sauce.

Slow Cooker Honey Glazed Ham

By Danielle from [Let's Dish](#)

Cooking a ham in the slow cooker is great because you can easily lift off the lid for basting, and it stays super moist. This recipe for Slow Cooker Honey Glazed Ham is great for freeing up space in the oven and couldn't be easier. Simply mix together the glaze, brush over the ham in your slow cooker, and let it cook. When it's done, you'll have a perfect honey glazed ham ready to serve.



Ingredients

- 1 (3-5 pound) ready-to-eat, spiral sliced ham
- 1/4 cup brown sugar
- 1 cup honey
- 5 tablespoons butter
- 1/4 teaspoon ground cloves

Instructions

1. Place the ham in a slow cooker with about 1/4 inch of water in the bottom.
2. Turn the slow cooker to low heat.
3. In a small saucepan, heat the brown sugar, honey and butter until smooth. Stir in the ground cloves.
4. Brush or spoon about 1/4 of the glaze over the ham.
5. Remove the glaze from the heat and keep covered while the ham cooks.
6. Continue cooking the ham on low for 2-3 hours, brushing with glaze every 20-30 minutes, until ham is heated through.

Slow-Cooked Pulled Pork Sandwiches

By [Campbell's Kitchen](#)

These fabulous sandwiches feature pork shoulder that is slow cooked in a scrumptious, sweet and tangy sauce to be served on sandwich buns. Extra napkins will be needed for this fabulous barbecue pulled pork recipe.



Ingredients

- 1 tablespoon vegetable oil
- 1 (3 1/2 to 4 pounds) boneless pork shoulder roast, netted or tied
- 1 can (10 1/2-ounces) Campbell's Condensed French Onion Soup
- 1 cup Ketchup
- 1/4 cup cider vinegar
- 3 tablespoons packed brown sugar
- 12 round sandwich rolls or hamburger rolls, split

Instructions

1. Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until well browned on all sides.
2. Stir the soup, ketchup, vinegar and brown sugar in a 5-quart slow cooker. Add the pork and turn to coat.
3. Cover and cook on LOW for 8 to 9 hours or until the pork is fork-tender.
4. Remove the pork from the cooker to a cutting board and let stand for 10 minutes. Using 2 forks, shred the pork. Return the pork to the cooker. Divide the pork mixture among the rolls.

Slow Cooked Chicken Dinner Recipes

Dump and Go Cowboy Chicken

By Tammilee from [Tammilee Tips](#)

This recipe for Dump and Go Cowboy Chicken couldn't be easier to make. All you need are a few basic, Southwestern-inspired ingredients like black beans, corn, and tomatoes and you're ready to start cooking. Mix everything together and cook it for six hours on low in your trusty slow cooker, and then enjoy a delicious chicken dinner. Effortless suppers don't get much tastier than this. You get a ton of flavor for not a lot of work, making this one of the best slow cooker chicken recipes we've ever found.



Ingredients

- Tyson Individually frozen Southwest Pepper Trio Chicken
- 2 cans of Ro-Tel, Drained
- 1 can of black beans, rinsed and drained
- 1 can of mexi-corn

Instructions

1. Rinse and drain black beans.
2. Drain Rotel.
3. Add Black Beans, Rotel and Mexi-Corn to the bottom of your crock pot.
4. Stir ingredients together so they are well combined.
5. Place Tyson Southwest Pepper Trio on top of the ingredients.
6. Cook for 6 hours on low.
7. Serve and enjoy.

Slow Cooker Chicken Teriyaki

By Jaclyn from [Cooking Classy](#)

Get restaurant-quality Chinese food without spending a ton of cash by learning how to make your own version. This recipe for Slow Cooker Chicken Teriyaki is so simple, you'll hardly believe it's this easy to make your own Asian food. Just throw some chicken in the slow cooker with flavorful ingredients like garlic, ginger, apple cider vinegar, and honey, and before you know it, you'll have a delicious chicken dish ready for dinner. If you weren't a fan of slow cooker recipes before, you will be once you taste this deliciously effortless meal.



Ingredients

- 3 pounds boneless skinless chicken breasts
- 3/4 cup low sodium soy sauce
- 1/4 cup plus 2 Tablespoon apple cider vinegar
- 1/3 cup packed light-brown sugar
- 1/4 cup honey
- 3 Tablespoon orange marmalade
- 1 Tablespoon finely grated fresh ginger
- 2 cloves garlic, finely minced
- 1/2 teaspoon freshly ground black pepper
- 1 1/2 Tablespoon cold water
- 1 1/2 Tablespoon cornstarch
- Cooked long grain white rice, for serving
- Sesame seeds, for garnish (optional)

Instructions

1. Place chicken in a slow cooker, set aside. In a mixing bowl, whisk together soy sauce, apple cider vinegar, light-brown sugar, honey, orange marmalade, ginger, garlic and pepper.
2. Pour mixture over chicken in slow cooker, cover with lid and cook on low heat 4 - 5 hours. Remove chicken from slow cooker and shred. Strain sauce from slow cooker through a fine mesh strainer into a medium saucepan.
3. In a small mixing bowl whisk together 1 1/2 Tablespoon cold water and cornstarch. Pour cornstarch mixture into liquid in saucepan and heat mixture over medium high heat, stirring constantly, until mixture begins to gently boil.
4. Allow mixture to gently boil about 20 seconds until thickened.
5. Return chicken to slow cooker and pour teriyaki sauce from saucepan over chicken. Toss mixture gently to evenly coat.
6. Serve warm over cooked rice garnished with optional sesame seeds and serve with diced fresh pineapple if desired.

Slow Cooker “Rotisserie” Chicken

By Chrissy from [Stick a Fork in It](#)

No rotisserie? No problem. This Slow Cooker “Rotisserie” Chicken is an easy slow cooker recipe for roasted chicken that comes out juicy and full of flavor. Simply spice a whole chicken, place it in the slow cooker, and let it cook all day. When it’s done, you’ll have moist chicken that can be eaten by itself or used to make a variety of other recipes. This is one slow cooker dinner you’ll want to make again and again.



Ingredients

- 1 (3-4 pounds) whole chicken
- 2 Tablespoon Paprika
- 1/2 teaspoon cayenne pepper
- 1 1/2 teaspoon onion powder
- 2 Tablespoon garlic powder or 3 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Instructions

1. Rinse the chicken with cold water, place breast side up in the crockpot and pat dry with paper towels. (I have a rack that sits in my crockpot to keep the chicken elevated out of the juices. If you don’t have a rack, just use a few balls of tin foil to sit the chicken on.)
2. Mix all the spices together in a small bowl, add 1 tablespoon of water and mix until it forms a paste. Using your hands, gently rub the spice rub all over the chicken. Be sure to gently lift up the skin and rub the spices under the skin.
3. Cook on low for 7-8 hours, or on high for 3.5-4 hours.

Stupid Chicken

As far as simple chicken recipes are concerned, this recipe for Stupid Chicken is king of them all. With just five basic ingredients, a slow cooker and six to eight hours to kill, you can create one of the tastiest dinners your family has ever eaten. Don't be fooled by the name of this dish... it may be stupidly easy to prepare, but the end result is brilliantly delicious. If you've been looking for a foolproof slow cooker chicken recipe to add to your collection of easy weeknight dinner ideas, this is it!



Ingredients

- 4 skinless boneless chicken breasts
- 1 (28-ounce) can Italian-seasoned diced tomatoes
- 1 envelope Herb and Garlic Recipe soup mix (Lipton's or similar)
- hot cooked rice or pasta
- Parmesan cheese, grated

Instructions

1. Cut chicken into bite-size pieces. Mix chicken, tomatoes and soup mix together, and pour into slow cooker.
2. Cook on LOW for 6 to 8 hours.
3. Serve over rice or bow tie pasta and sprinkle with Parmesan cheese.

Dump and Go Hawaiian Chicken

By Erin from [Table for Seven](#)

Add a taste of the tropics to your dinner with this easy chicken breast recipe. Dump and Go Hawaiian Chicken is a slow cooker dinner recipe for chicken in a deliciously sweet Hawaiian sauce. With ingredients like pineapple, mandarin oranges, soy sauce, ginger, and more, this chicken dish is bursting with flavor. All you do is mix together the sauce, dump it over the chicken in your slow cooker, and let it cook all day.



Ingredients

- 5-6 boneless chicken breasts (approx. 2 1/2 pounds)
- 1 (16-ounce) can of pineapple slices, drained
- 1 (15-ounce) can of mandarin oranges, drained
- 1/4 cup corn starch
- 1/2 cup brown sugar
- 1/2 cup soy sauce
- 1/4 cup lemon juice
- 1 teaspoon ground ginger
- Salt and pepper, to taste preference

Instructions

1. Spray crock pot with non-stick cooking spray or use liners. Place chicken in pot.
2. In a mixing bowl, whisk together corn starch, brown sugar, soy sauce, lemon juice, ginger, and salt/pepper. Pour over chicken.
3. Next, pour in drained pineapple slices and mandarin oranges
4. Cover and cook on low for 4-5 hours.

Home-style Farmer's Chicken Dinner

A hearty dinner, Home-style Farmer's Chicken Dinner is made in the slow cooker with potatoes, tomatoes, celery and peas. A flavorful dish, all of the fresh ingredients cook together to make one of the best chicken recipes out there. Use your slow cooker tonight and treat your family to this one-of-a-kind recipe.

Ingredients

- 2 1/2 pounds chicken, cut up
- 3 tablespoons olive oil
- 2 onions, sliced
- 1 teaspoon salt
- 1/2 teaspoon fresh ground pepper
- 2 celery ribs, cut in small chunks
- 2 cups potatoes, diced
- 1 cup ripe tomatoes, chopped
- 1 teaspoon oregano
- 3 tablespoons chopped parsley
- 1 cup frozen peas, thawed

Instructions

1. Brown the chicken parts in oil. Add salt, pepper and onions and cook for another 5 minutes.
2. Put celery and potatoes in the bottom of the slow cooker and top with browned chicken, onions, tomatoes, 1/2 cup water, oregano and parsley.
3. Cover and cook on LOW for 6 to 8 hours. Add peas, cover, and cook on HIGH 15 minutes.

Creamy Italian Slow Cooker Chicken

By Cheryl from [Tidy Mom](#)

With just five main ingredients (and an optional sixth), this recipe for Creamy Italian Slow Cooker Chicken couldn't get much easier. A few basic steps and simple ingredients like Italian salad dressing and cream of chicken soup are all you need to make one of the tastiest slow cooker dinners your family will ever eat. If you're a fan of rich and creamy chicken recipes, you'll go crazy for this practically effortless dinner dish. Make it for supper tonight, and you're sure to have a new staple for your weeknight menu.



Ingredients

- 4 boneless, skinless chicken breasts
- 1 envelope Italian salad dressing
- 1/4 cup water
- 1 (8-ounce) package cream cheese
- 1 can condensed cream of chicken soup
- 1 (4-ounce) can mushroom stems and pieces (drained) (optional)
- Hot cooked noodles or rice

Instructions

1. Cut the chicken into medium sized chunks and place in slow cooker.
2. Combine salad dressing mix and water. Pour over chicken.
3. Cover and cook on low for 3 hours.
4. In a small mixing bowl, beat cream cheese and soup until blended.
5. If you like mushrooms, stir them into mix now.
6. Pour mix over chicken.
7. Cook 1 hour longer or until juices run clear.
8. Serve over rice or noodles.

Special Thanks

