Prep Time: 15 minutes | Cook Time: 4–6 hours | Total Time: 4 hours 15 minutes – 6 hours 15 minutes

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Introduction

There’s something deeply comforting about a meal that practically cooks itself while filling your home with the warm, savory aroma of herbs and roast chicken. This CrockPot Chicken and Stuffing is the ultimate set-it-and-forget-it dinner — tender, juicy chicken breasts nestled beneath a layer of fluffy, herb-seasoned stuffing, all brought together with a creamy, savory sauce. It’s the kind of dish that feels like a Sunday dinner but works perfectly on a busy weeknight. With just 15 minutes of hands-on prep and a handful of pantry staples, you’ll have a complete meal that the whole family will ask for again and again.

Ingredients

- 4 boneless, skinless chicken breasts (about 1.5–2 lbs)
- 1 (10.5 oz) can cream of chicken soup
- 1 (10.5 oz) can cream of celery soup (or substitute a second can of cream of chicken)
- 1 cup low-sodium chicken broth
- 1 (6 oz) box herb-seasoned stuffing mix (such as Stove Top)
- ½ cup (1 stick) unsalted butter, melted
- 1 small yellow onion, finely diced
- 2 celery stalks, finely diced
- 1 teaspoon garlic powder
- 1 teaspoon dried parsley
- ½ teaspoon dried thyme

- ½ teaspoon poultry seasoning
- ¼ teaspoon black pepper
- ¼ teaspoon salt
- ½ cup sour cream (optional, for creaminess)
- Fresh parsley, chopped (for garnish, optional)

Equipment

- 6-quart slow cooker (CrockPot)
- Mixing bowl
- Whisk
- Wooden spoon or spatula

Instructions

Step 1: Prepare the Slow Cooker (5 minutes)

Lightly grease the inside of your 6-quart slow cooker with nonstick cooking spray or a small pat of butter. This prevents sticking and makes cleanup a breeze.

Step 2: Build the Creamy Base (5 minutes)

In a medium mixing bowl, whisk together the cream of chicken soup, cream of celery soup, and chicken broth until smooth. Stir in the garlic powder, dried parsley, dried thyme, poultry seasoning, black pepper, and salt. Pour about half of this mixture into the bottom of the slow cooker, spreading it evenly to create a bed for the chicken.

Step 3: Add the Chicken (2 minutes)

Pat the chicken breasts dry with paper towels and season lightly with a pinch of salt and pepper if desired. Lay them in a single layer over the soup mixture in the slow cooker. Scatter the diced onion and celery evenly over the top of the chicken.

Step 4: Add the Stuffing Layer (3 minutes)

Pour the remaining soup mixture over the chicken and vegetables. Then, sprinkle the entire box of herb-seasoned stuffing mix evenly over the top. Drizzle the melted butter evenly across the stuffing, ensuring it’s moistened but not soaked. Do not stir — the layers are intentional and will create the perfect texture as the dish cooks.

Step 5: Slow Cook (Low: 5–6 hours | High: 4 hours)

Cover the slow cooker with the lid and cook on LOW for 5–6 hours or HIGH for 4 hours, until the chicken is cooked through (internal temperature reaches 165°F / 74°C) and the stuffing is tender and fluffy. Avoid opening the lid during cooking, as this releases heat and extends the cook time.

Step 6: Finish and Serve (2 minutes)

Just before serving, remove the lid and, if using, gently swirl in the sour cream for extra creaminess — do this carefully to avoid breaking up the stuffing layer. Use two forks to shred or break apart the chicken into bite-sized pieces, then gently fold everything together. Garnish with fresh chopped parsley if desired, and serve hot.

Time and Intensity Summary

Phase	Time	Intensity
Prep (greasing, chopping, whisking)	15 minutes	Low–Moderate
Slow Cook (Low setting)	5–6 hours	None (hands-off)
Slow Cook (High setting)	4 hours	None (hands-off)
Finishing and serving	2 minutes	Low
Total (Low)	5 hours 15 minutes – 6 hours 15 minutes	Low overall
Total (High)	4 hours 15 minutes	Low overall

Difficulty: Easy | Skill Level: Beginner-friendly | Effort Level: Minimal — ideal for busy days

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Tips and Variations

- Don’t stir the layers: Resist the urge to mix everything together before cooking. Layering allows the stuffing to steam and crisp slightly on top while the chicken stays moist below.

- Thickness matters: If your chicken breasts are very thick, slice them horizontally to ensure even cooking.
- Add-ins: Sauté sliced mushrooms or add a handful of frozen peas during the last 30 minutes for extra vegetables.
- Make it creamier: Stir in ½ cup of sour cream or a splash of heavy cream at the end for a richer sauce.
- Leftovers: Store in an airtight container in the refrigerator for up to 3 days. Reheat gently with a splash of broth to keep the stuffing from drying out.

Nutrition Information (Per Serving)

Based on 6 servings. Values are estimates and will vary depending on specific brands used.

Nutrient	Amount
Calories	~485 kcal
Total Fat	~24 g
Saturated Fat	~11 g
Cholesterol	~120 mg
Sodium	~1,050 mg
Total Carbohydrates	~32 g
Dietary Fiber	~1.5 g
Sugars	~3 g
Protein	~33 g