

Prep Time: 15 minutes

Cook Time: 6–8 hours (Low) or 3–4 hours (High)

Total Time: 6 hours 15 minutes

Difficulty / Intensity: Low (Beginner-Friendly)

Servings: 6

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Description

If you are looking for an ultra-comforting, fuss-free weeknight dinner that practically prepares itself, Crockpot Creamy Ranch Chicken and Potatoes is about to become a staple in your meal

rotation. Juicy boneless chicken breasts and tender red potatoes are slow-cooked in a rich, savory ranch and garlic sauce, finished off with cream cheese and sharp cheddar for maximum creaminess.

This dish strikes the ideal balance between low effort and big flavor. Because everything cooks together in one pot, the potatoes absorb all the seasoned juices from the chicken while it breaks down into tender, pull-apart bites. Whether you're feeding a hungry family after a busy workday or meal-prepping for the week ahead, this slow-cooker main delivers pure comfort food in every bite.

Equipment Needed

- 6-quart (or larger) Slow Cooker
- Measuring cups and spoons
- Cutting board and chef's knife
- Small mixing bowl & whisk
- Two forks (for shredding chicken)

Ingredients

For the Main Dish

- 2 lbs (900g) boneless, skinless chicken breasts (or chicken thighs)

- 2 lbs (900g) baby red potatoes (or Yukon Gold), washed and quartered
- 1 packet (1 oz / 28g) dry Ranch seasoning mix
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp smoked paprika
- ½ tsp freshly cracked black pepper
- ½ tsp salt (adjust to taste, as ranch mix contains salt)
- ½ cup low-sodium chicken broth

For the Creamy Sauce Finish

- 8 oz (225g) cream cheese, softened at room temperature and cubed
- 1 cup sharp cheddar cheese, freshly shredded
- ½ cup heavy cream (or whole milk)

- 4 strips cooked bacon, crumbled (optional garnish)
- 2 tbsp fresh chives or green onions, finely chopped (optional garnish)

Step-by-Step Cooking Instructions

Step 1: Prep the Potatoes and Chicken

1. Wash the red potatoes thoroughly and cut them into uniform 1-inch quarters so they cook evenly.
2. Place the quartered potatoes directly into the bottom of a greased 6-quart slow cooker, creating an even layer.
3. Lay the chicken breasts on top of the bed of potatoes.

Step 2: Season and Add Liquids

1. In a small bowl, whisk together the dry ranch seasoning packet, garlic powder, onion powder, smoked paprika, black pepper, salt, and chicken broth until combined.
2. Pour the seasoned broth mixture evenly over the chicken and potatoes.

Step 3: Slow Cook

1. Cover the slow cooker with its lid.
2. Low Intensity / Slow Rate: Cook on LOW for 6 to 8 hours (Recommended for the most tender, juicy chicken and fork-tender potatoes).
3. High Intensity / Fast Rate: Cook on HIGH for 3 to 4 hours if you are short on time.

Step 4: Shred and Creamify

1. Once the cooking time is complete, carefully remove the chicken breasts using tongs and place them on a cutting board.
2. Use two forks to shred the chicken into bite-sized pieces (or leave them whole if you prefer distinct chicken portions).
3. Reduce the slow cooker heat setting to WARM or LOW.
4. Add the cubed, softened cream cheese and heavy cream into the slow cooker with the potatoes. Stir gently using a wooden spoon or silicone spatula until the cream cheese melts completely into the warm broth, forming a smooth, velvety sauce.
5. Return the shredded chicken to the slow cooker and fold it into the creamy ranch sauce and potatoes until thoroughly coated.

Step 5: Cheese & Garnish Finish

1. Sprinkle the shredded sharp cheddar cheese evenly over the top of the chicken and potato mixture.
2. Cover with the lid for 5 to 10 minutes, allowing the residual heat to completely melt the cheese into a bubbly layer.
3. Uncover, sprinkle with crumbled bacon and fresh chopped chives or green onions, and serve hot directly from the slow cooker.

Recipe Variations & Pro Tips

- **Extra Veggie Boost:** Add 2 cups of fresh broccoli florets or sliced green beans during the last 45 minutes of cooking so they stay tender-crisp without getting mushy.
- **Lighter Swap:** Replace the heavy cream with full-fat Greek yogurt or light sour cream (stirred in at the very end off heat to prevent curdling) and use reduced-fat cream cheese.
- **Spicy Ranch Kick:** Add ½ teaspoon of crushed red pepper flakes or a dash of cayenne pepper to the dry seasoning mix, or stir in diced pickled jalapeños before serving.
- **Potatoes Selection:** Baby red potatoes or Yukon Gold potatoes hold their shape best during long slow-cooking cycles. Avoid russet potatoes as they tend to break down and become grainy.

Storage, Reheating & Meal Prep

- Refrigerator Storage: Store cooled leftovers in an airtight container in the fridge for up to 4 days.
- Reheating: Reheat individual portions in the microwave in 60-second intervals, stirring in between, until heated through. Add a splash of milk or broth if the sauce thickens too much in the cold.
- Freezing: Due to the cream cheese and dairy sauce, freezing is not recommended as the sauce may separate upon thawing.

Estimated Nutritional Information

Values are calculated per serving based on 6 equal portions.

Nutrient	Amount Per Serving
Calories	485 kcal
Total Fat	22g
<i>Saturated Fat</i>	11g
<i>Trans Fat</i>	0g
Cholesterol	125mg
Sodium	890mg
Total Carbohydrate	32g
<i>Dietary Fiber</i>	3g
<i>Total Sugars</i>	3g
Protein	40g
Vitamin D	0.4mcg
Calcium	180mg
Iron	2.5mg

Nutrient
Potassium

Amount Per Serving
920mg