Prep time: 15 minutes | Cook time: 3–4 hours (Low: 4–5 hours) | Total time: 3 hours 15 minutes – 5 hours 15 minutes

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Why You'll Love This Recipe

Slow Cooker Chicken Breasts with Gravy is the ultimate hands-off comfort food. Boneless, skinless chicken breasts slow-simmer in a rich, creamy, herb-flecked gravy until they're fork-tender and juicy. The slow cooker does all the work, so you can come home to a dinner that tastes like you spent hours at the stove. Serve it over mashed potatoes, rice, egg noodles, or biscuits for a meal the whole family will request again and again.

Ingredients

For the chicken:

- 4 boneless, skinless chicken breasts (about 1.5–2 lbs / 680–900 g)
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon dried thyme
- ½ teaspoon dried rosemary (crushed)
- 1 tablespoon olive oil (optional, for searing)

For the gravy:

- 1 can (10.5 oz / 298 g) condensed cream of chicken soup

- 1 packet (1 oz / 28 g) dry chicken gravy mix (or 2 tablespoons all-purpose flour whisked with ½ cup cold water as a substitute)
- 1 cup (240 ml) low-sodium chicken broth
- ½ cup (120 ml) whole milk or half-and-half
- 2 tablespoons unsalted butter, cut into small pieces
- 1 small yellow onion, finely diced (about ½ cup)
- 2 cloves garlic, minced
- 1 tablespoon Worcestershire sauce
- ½ teaspoon smoked paprika (optional, for depth)
- Salt and pepper, to taste

For finishing (optional):

- 2 tablespoons cornstarch whisked with 2 tablespoons cold water (slurry, for thickening)
- Fresh chopped parsley, for garnish

Equipment

- 4- to 6-quart slow cooker
- Large skillet (optional, for searing)
- Whisk
- Instant-read thermometer

Instructions

Step 1: Season the Chicken (5 minutes)

Pat the chicken breasts dry with paper towels. In a small bowl, combine the kosher salt, black pepper, garlic powder, onion powder, dried thyme, and crushed rosemary. Rub the seasoning blend evenly over both sides of each chicken breast.

Step 2: Sear the Chicken (Optional, 6–8 minutes)

For deeper flavor, heat the olive oil in a large skillet over medium-high heat (about 375°F / 190°C). Sear the chicken breasts for 3–4 minutes per side until golden brown. They do not need to be cooked through — they will finish cooking in the slow cooker. Transfer to a plate. (If short on time, skip this step entirely; the recipe still works beautifully.)

Step 3: Build the Gravy Base (5 minutes)

In a medium bowl, whisk together the condensed cream of chicken soup, dry gravy mix, chicken broth, milk, Worcestershire sauce, and smoked paprika until smooth and lump-free. Stir in the diced onion and minced garlic.

Step 4: Load the Slow Cooker (2 minutes)

Lightly grease the slow cooker insert with nonstick spray or a drizzle of oil. Pour half of the gravy mixture into the bottom of the slow cooker. Arrange the chicken breasts in a single layer on top, then pour the remaining gravy over the chicken. Dot the butter pieces over the top.

Step 5: Slow Cook (3–5 hours)

Cover and cook according to your schedule and texture preference:

Setting	Time	Intensity / Heat Level	Result
HIGH	3–3½ hours	High, steady simmer	Juicy, sliceable chicken
LOW	4–5 hours	Gentle, low simmer	Extra-tender, shreddable chicken

Important: Chicken breasts dry out when overcooked. Begin checking at the earliest time listed. The chicken is done when an instant-read thermometer inserted into the thickest part registers 165°F (74°C) and the meat shreds easily with a fork.

Step 6: Thicken the Gravy (5 minutes)

Carefully transfer the chicken to a plate and cover loosely with foil to keep warm. If you prefer a thicker gravy, whisk the cornstarch slurry into the slow cooker liquid and cook on HIGH for 10–15 minutes, stirring once or twice, until the gravy coats the back of a spoon. Taste and adjust salt and pepper.

Step 7: Serve (2 minutes)

Return the chicken to the slow cooker (or slice/shred it and stir it back into the gravy). Garnish with fresh parsley and serve hot over mashed potatoes, rice, noodles, or biscuits.

Time & Intensity Summary

Phase	Time	Intensity
Prep & seasoning	10 min	Low
Optional sear	6–8 min	Medium-high
Gravy assembly	5 min	Low
Slow cook (HIGH)	3–3½ hrs	High setting
Slow cook (LOW)	4–5 hrs	Low setting
Thickening & finish	15 min	Medium
Total	3 hrs 15 min – 5 hrs 15 min	Mostly hands-off

Cook’s Tips

- Don’t lift the lid. Each time you open the slow cooker, you lose heat and add 20–30 minutes to the cook time.

- Size matters. Use similarly sized breasts (about 8 oz each) so they cook evenly. If yours are very thick, slice them horizontally into cutlets to reduce cooking time.

- Make it creamy-rich. Stir in ¼ cup of sour cream or 2 oz of softened cream cheese during the last 15 minutes for an even silkier gravy.

- Doubling the recipe? Use a 6- to 7-quart slow cooker and add about 30 minutes to the cook time.

Storage & Reheating

- Refrigerator: Store leftovers in an airtight container for up to 4 days.
- Freezer: Freeze the chicken and gravy together for up to 3 months. Thaw overnight in the refrigerator.
- Reheating: Warm gently on the stovetop over low heat, adding a splash of broth or milk to loosen the gravy. Avoid microwaving on high, which can toughen the chicken.

Nutrition Information (per serving)

Based on 4 servings, calculated without the optional searing oil and using whole milk. Values are estimates and will vary by brand.

Nutrient	Amount per Serving
Calories	~385 kcal
Total Fat	18 g
Saturated Fat	7 g
Cholesterol	125 mg

Nutrient	Amount per Serving
Sodium	1,050 mg
Total Carbohydrates	14 g
Dietary Fiber	1 g
Total Sugars	4 g
Protein	38 g
Vitamin D	0.2 mcg
Calcium	90 mg
Iron	1.8 mg
Potassium	520 mg