

Treasure Barrel

Best Crockpot Chicken Alfredo Recipe - Easy Slow Cooker Meal

10 min Prep time	**4 h** Cook time	**4 h 10 min** Total time
6 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

For the Slow Cooker

- [ ] 2 lbs boneless, skinless chicken breasts
- [ ] 1 teaspoon salt
- [ ] 1/2 teaspoon black pepper
- [ ] 1 teaspoon garlic powder
- [ ] 4 tablespoons unsalted butter, cut into pieces
- [ ] 2 cloves garlic, minced
- [ ] 1/2 cup low-sodium chicken broth
- [ ] 8 oz block full-fat cream cheese, cubed

To Finish

- [ ] 16 oz fettuccine or pasta of choice
- [ ] 1 cup heavy cream
- [ ] 1 1/2 cups freshly grated Parmesan cheese
- [ ] Fresh parsley, chopped, for garnish

Instructions

1. First, let's get everything settled into the crockpot. It’s such a calming process. Place the chicken breasts in a single layer at the bottom of your slow cooker. Sprinkle them evenly with the salt, pepper, and garlic powder. It’s like tucking them in. Scatter the pieces of butter and the minced garlic over the chicken. Then, pour the chicken broth around the edges and place the cubes of cream cheese right on top. Don’t stir it! Just put the lid on and let the magic begin.

2. Now, you get to walk away. Set your slow cooker to LOW for 4-6 hours or HIGH for 3-4 hours. I really prefer the low setting if you have the time; it makes the chicken even more tender. Your house will slowly start to smell absolutely amazing. This is the part where you get to live your life—run errands, finish a project, read a book—all while knowing a beautiful dinner is effortlessly coming together for you. It's one of the best feelings.

3. About 20 minutes before the chicken is done, it's time to cook the pasta. Bring a large pot of generously salted water to a rolling boil. Add your fettuccine and cook according to the package directions until it's al dente—with just a little bit of bite. Cooking the pasta separately is so important for the final texture. Once it's ready, drain it well, but don't rinse it. That little bit of starch left on the noodles will help the creamy sauce cling beautifully.

4 Okay, time for the grand finale. Turn off the slow cooker. The chicken should be incredibly tender. Use two forks to shred it directly in the crockpot; it should fall apart with no effort. Now, pour in the heavy cream and stir everything together until it's combined. Finally, gradually sprinkle in the freshly grated Parmesan cheese, stirring gently until the cheese is completely melted and the sauce is velvety smooth. Add your cooked pasta to the crockpot and toss everything together until every noodle is coated in that glorious sauce. Garnish with fresh parsley and serve immediately.

Nutrition per serving

750 kcal	38 g	48 g	45 g
Calories	Protein	Carbs	Fat

Tips & notes

- The sauce will thicken as it sits. If it gets a little too thick for your liking, you can stir in a splash of the warm pasta water you saved, or a little extra heavy cream, to loosen it back up to the perfect consistency.
- For an extra layer of flavor, you can add a pinch of nutmeg to the sauce when you add the Parmesan cheese. It's a classic addition to cream sauces and it really enhances the richness of the dairy without being overpowering.
- This dish is a fantastic base for customization. If you like a bit of spice, consider a pinch of red pepper flakes. For a brighter flavor, a squeeze of fresh lemon juice at the end can cut through the richness beautifully, similar to what you might find in a Tuscan Shrimp Linguine.