

Helergon Kitchen

Crockpot Crack Chicken (Ranch, Turkey Bacon & Cheddar)

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

Ingredients

Main Ingredients

- [ ] 2 lbs boneless skinless chicken breasts
- [ ] 8 slices turkey bacon
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1/2 cup low-fat chicken broth
- [ ] 1 tsp olive oil

Seasoning Mix

- [ ] 1 (1 oz) packet ranch dressing mix
- [ ] 1 tsp garlic powder
- [ ] 1 tsp onion powder
- [ ] 1/2 tsp smoked paprika

Instructions

1. Start by preheating your slow cooker to low. Now, in a little 1-cup measuring cup, just stir together the ranch dressing mix, garlic powder, onion powder, and smoked paprika. Sprinkle that mixture over your chicken breasts and rub it in well so every bit is coated evenly. It smells wonderful already.

2. Drizzle a bit of olive oil over the seasoned chicken. Honestly, this just helps those lovely spices stick and adds a tiny hint of richness to the meat.

3. Place your chicken breasts in the slow cooker pot in a single layer—don't crowd them too much. Pour the 1/2 cup of chicken broth around the sides, not over the top, so we don't wash away all that seasoning we just worked on.

4. Lay the turkey bacon slices right on top of the chicken. Make sure they cover most of the surface; they'll soften and mingle their smoky flavor into the chicken as it cooks. So cozy.

5. Pop the lid on. Let it cook on low for about 3 hours, or until the chicken is tender and hits an internal temperature of 165°F (74°C). You'll know it's ready when it just gives way.

6. Using your tongs, move the chicken breasts into a large bowl. Now, take two forks or a sharp knife and shred or chop them into small strips. Well, make sure to keep that cooked bacon and the broth in the cooker—we'll need them in a second.

7. Mince or crumble your bacon into bite-sized pieces. Return that shredded chicken to the pot, stir in the shredded cheddar cheese, and add those bacon crumbs. Mix it all together until the cheese is melted and everything is just perfectly coated.

8. Give it a taste. If it needs a little something, feel free to add a pinch more ranch mix or a bit of black pepper. I mean, trust your taste buds here.

9. Serve it hot right from the pot. It's just lovely on toasted buns, tucked into warmed tortillas, or piled high on a baked potato. Even over rice or roasted veggies is a treat.

10. If you've got leftovers, just transfer the mixture into an airtight container once it's cooled a bit.

Nutrition per serving

375 kcal	36 g	8 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Thighs can be used instead of breasts for a bit more juiciness.
- Adding a splash of milk before the cheese makes it extra creamy.
- Baking bacon separately first gives you a crispier texture.