



Easy  
Slow Cooker  
Chicken Recipes

# Slow Cooker Chicken Recipes

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*Note that cooking times may vary from one device to another. There are hundreds of slow cooker models in different sizes. It also depends on the meat and ingredients. We recommend checking the cooking towards the end.*

You can get a Slow Cooker Low to High conversion chart here: <https://slowcookersociety.com/make-favorite-oven-stove-top-recipes-slow-cooker-using-chart/>

So, no more speaking... Happy cooking!

TIP: Click the link below to open the easy to read Flipbook:

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# Slow Cooker Chicken Recipes

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# Slow Cooker Chicken Recipes

## BARBECUE SAUCE CHICKEN



4-6 pieces chicken

1 bottle BBQ sauce

1/2 cup white vinegar

1/2 cup brown sugar

1 tsp. mesquite seasoning

1/2 tsp. garlic powder

1/2-1 tsp. red pepper flakes

Mix BBQ sauce with all ingredients listed under it. Place chicken in crock pot. Pour sauce over all.

Cook slowly in crock pot about 4-6 hours.

Serve with corn and potatoes.

# Slow Cooker Chicken Recipes

## CARROTS CHICKEN

skinless, boneless chicken breasts

1 medium head cabbage, quartered

1 pound carrots, cut into 1" pieces water to cover

4 cubes chicken bouillon

1 teaspoon poultry seasoning

1/4 teaspoon Greek-style seasoning

2 tablespoons cornstarch

1/4 cup water

Rinse chicken and place in slow cooker. Rinse cabbage and place on top of chicken, then add carrots. Add enough water to almost cover all. Add bouillon cubes and sprinkle liberally with poultry seasoning. Add Greek seasoning to taste (as you would salt and pepper).

Cook on low for 8 hours OR on high for 4 hours.

To Make Gravy: When you're nearly ready to eat, pour off some of the juice and place in a saucepan. Bring to a boil. Dissolve cornstarch in about 1/4 cup water (depending on how thick you like your gravy). Add to saucepan and simmer all together until thick. If desired, season with additional Greek seasoning. Serve gravy over chicken and potatoes, if desired.

# Slow Cooker Chicken Recipes

## CHEESY CHICKEN

1 can mushroom soup

1 can cream of broccoli soup

1 can broccoli cheese soup

2 pkgs Chicken Breasts (boneless, skinless)

1 can Mixed vegetables

1-2 T Tapioca for thickening

1 cup shredded cheddar cheese

Cover and cook on low about 4-6 hours.

About an hour before serving add mixed veggies, cheese and thicken with tapioca. I served poured over white rice. I thought the flavors blended and complemented each other well.



# Slow Cooker Chicken Recipes

## CHICKEN CACCIATORE

1 large onion, thinly sliced

1 1/2 lb. skinless, boneless chicken breasts

2 (6 oz each) cans tomato paste

8 oz. fresh sliced mushrooms

1/2 tsp. salt

1/4 tsp. pepper

2 cloves garlic, minced

1 tsp. oregano

1/2 tsp. basil 1 bay leaf

1/4 c. dry white wine

1/4 c. water

Put sliced onion in bottom of crock pot. Add chicken pieces. Stir together tomato paste, mushrooms, salt, pepper, garlic, herbs, white wine and water. Spread over chicken.

Cover; cook on Low 7 to 9 hours (High: 3 to 4 hours).  
Serve chicken pieces over hot spaghetti or vermicelli.



# Slow Cooker Chicken Recipes

## CHICKEN CASABLANCA



1 large onion, sliced

1 teaspoon fresh ginger, grated

2 cloves garlic, minced

3 large carrots, diced

2 large potatoes, peeled and diced 1 medium zucchini, sliced

1" thick 1 15 oz. can garbanzo beans, drained

3 lbs. Boneless, skinless chicken breast pieces

1/2 teaspoon cumin

1/2 teaspoon turmeric

1/2 teaspoon salt

# Slow Cooker Chicken Recipes

1/2 teaspoon pepper

1/4 teaspoon cinnamon

1/4 teaspoon cayenne pepper

1 14 1/2 oz. can chopped tomatoes 2 tablespoons chopped parsley 1 tablespoon chopped cilantro

Combine first eight ingredients in crock pot. Combine spices in small bowl and sprinkle over ingredients in crock pot.

Add chopped tomatoes. Cover; cook on Low 8 to 10 hours (High 4 to 5 hours).

Stir in parsley and cilantro before serving.

Serve over cooked rice.

# Slow Cooker Chicken Recipes

## CHICKEN CORDON BLEU



4-6 chicken breasts (pounded out thin)

4-6 pieces of ham

4-6 slices of Swiss cheese

1 can cream of mushroom soup (can use any cream soup).

1/4 c. milk

Put ham and cheese on chicken. Roll up and secure with a toothpick. Place chicken in crock pot, so it looks like a triangle. Layer the rest on top. Mix soup and milk. Pour over top of chicken. Cover and cook on low for 4 hours or until chicken is no longer pink. Serve over noodles with the sauce it makes.

# Slow Cooker Chicken Recipes

## CHICKEN BREASTS & MUSHROOMS

4 chicken breasts

1 can cream of mushroom soup 1 can cream of chicken soup 8 oz. jar sliced mushrooms 1 tsp. sugar

1 tsp. garlic powder salt & pepper to taste 1 tsp. Greek seasoning

1 pkg. egg noodles, cooked

Combine soups, sugar, & mushrooms & place in crock pot.

Wash chicken breasts & sprinkle with garlic powder, Greek seasoning, salt, & pepper.

Put in crock pot. Cook on high 4-5 hours or low 8-10 hours.

Cook noodles according to pkg. directions & add margarine as desired.

Serve with prepared chicken breasts.

# Slow Cooker Chicken Recipes

## CHICKEN CREOLE STYLE

3 lbs. chicken thighs

1 cup celery, diced

1 red bell pepper, sliced

1 green bell pepper, sliced

1 onion, sliced

1 can sliced mushrooms

1 can tomatoes

1 tsp. garlic powder

1 tsp. sugar

1 tsp. Cajun seasoning

1/2 tsp. paprika

salt & pepper to taste

Louisiana hot sauce to taste 2 cups minute rice, cooked Place chicken in bottom of crock pot. Combine remaining ingredients (except rice) & add to crock pot.

Cook on high 4 to 5 hours or on low 7-8 hrs. Cook rice according to package direction. Spoon Creole mixture over hot cooked rice.

# Slow Cooker Chicken Recipes

## CHICKEN and DUMPLINGS



4 Tablespoons butter

1 Tablespoon vegetable oil 1 onion - chopped

3 pounds your favorite chicken parts - cut up 2 cups chicken broth

2 stalks celery

1 tablespoon minced parsley

2 carrots - peeled, sliced

1 tsp black pepper

Salt to taste

1/2 tsp ground allspice

# Slow Cooker Chicken Recipes

1 cup dry white wine (optional but really adds a nice taste)

1 can refrigerated biscuits

1/2 cup heavy cream

2 tablespoons flour

In a large skillet, brown onion in butter and oil just until tender, then brown chicken parts and place all in a 6-quart crock pot.

Add remaining ingredients except heavy cream, flour and biscuits. Cook on high 2-1/2 to 3 hours, or on low 5 to 7 hours.

When chicken is done, remove pieces to plate and let cool, then debone. While chicken is cooling, mix flour and cream together, then stir into crock pot. Open biscuits and cut each biscuit into 4 pieces.

Drop into crock pot and turn on high.

These will need to cook about 30 minutes, until they are firm.

Return chicken meat to crock pot after deboning and serve. You can use your own homemade biscuit recipe or canned if you prefer.

# Slow Cooker Chicken Recipes

## CHICKEN FRICASSEE

Reduced Fat

1 can reduced fat cream of chicken soup

1/2 soup can water

1/2 cup chopped onions

1 teaspoon paprika

1 teaspoon lemon juice

1 teaspoon rosemary

1 teaspoon thyme

1 teaspoon salt

1/4 teaspoon pepper

4 skinless boneless chicken breast non-stick cooking spray

Spray slow cooker with non-stick cooking spray. Place chicken in slow cooker. Mix remaining ingredients together and pour over chicken. Cover and cook on low 6-8 hours.

1 hour before serving, prepare chive dumplings: 3 tbl. shortening 1 1/2 cups flour 2 tsp. baking powder 3/4 tsp. salt, 3 tbl.fresh, chopped chives, or 2 tbl. dried chives 3/4 cup skim milk



# Slow Cooker Chicken Recipes

Mix dry ingredients and shortening.

Add chives and milk, combine well.

Drop by teaspoons full onto hot chicken and gravy.

Cover and cook on high for 45-60 minutes.

Serve with mashed potatoes and vegetables, or over hot, cooked noodles.

# Slow Cooker Chicken Recipes

## CHICKEN MERLOT WITH MUSHROOMS



2 1/2 to 3 lbs. meaty chicken pieces, skinned

3 c. sliced fresh mushrooms

1 large onion, chopped

2 cloves garlic, minced

3/4 c. chicken broth

1 6-ounce can tomato paste

1/4 c. dry red wine (such as Merlot) or chicken broth

2 tbsp. quick-cooking tapioca

2 tbsp. snipped fresh basil or 1 1/2 tsp. dried basil, crushed

# Slow Cooker Chicken Recipes

2 tsp. sugar

1/4 tsp. salt

1/4 tsp. pepper

2 c. hot cooked noodles

2 tbsp. finely shredded Parmesan cheese

Rinse chicken; set aside. In a 3 1/2-4-or 5-quart crockery cooker place mushrooms, onion, and garlic.

Place chicken pieces on top of the vegetables.

In a bowl combine broth, tomato paste, wine or chicken broth, tapioca, dried basil (if using), sugar, salt, and pepper.

Pour over all.

Cover and cook on low-heat setting for 7 to 8 hours or on high-heat setting for 3 1/2 to 4 hours. If using, stir in fresh basil.

To serve, spoon chicken, mushroom mixture, and sauce over hot cooked noodles. Sprinkle with Parmesan cheese.

# Slow Cooker Chicken Recipes

## CHICKEN LASAGNA FLORENTINE



2 (10.5oz) cans condensed reduced-fat cream of chicken

1 pkg frozen chopped spinach

(10oz) thawed, drained and squeezed

1 (9oz) package frozen diced cooked chicken

1 (8oz) carton reduced fat sour cream

1 cup 1% milk

1/2 cup (2oz) Parmesan cheese

1/3 cup chopped onion

1/2 tsp salt

# Slow Cooker Chicken Recipes

1/4 tsp pepper

1/8 tsp ground nutmeg

9 uncooked lasagna noodles Cooking Spray

1 cup shredded part skim mozzarella

Combine first 10 ingredients in large bowl and stir well.

Coat CP with spray and place 3 uncooked lasagna noodles in bottom of cooker. Break noodles in half as necessary to fit.

Spread 1/3 spinach mixture over noodles; sprinkle with 1/3 cup mozzarella. Layer 3 more noodles, half REMAINING spinach mixture, and 1/3 cup mozzarella.

Top with remaining noodles and spinach. Sprinkle with remaining cheese.

Cover with lid; cook on high 1 hour and reduce to low 5 hours or until done.

# Slow Cooker Chicken Recipes

## CHICKEN NOODLE SOUP

3 carrots, peeled and cut into chunks

3 stalks celery, cut into chunks

1 large onion, quartered

3 boneless skinless chicken breast halves

2 cans chicken broth

2 to 3 soup cans of water

a generous shake of dried dill and a generous shake of dried parsley

8 oz. noodles or broad noodles

Put vegetables in crock pot. Add chicken. Pour in broth and water. Add dill and parsley.

Cover and cook on low 8 hours. Remove veggies and chicken from crock pot. Add noodles, turn to high and heat while you shred the chicken and mince the veggies. Run the veggies through the food processor.

Return chicken and veggies to crock pot and heat through. It takes the noodles about 20 minute to cook. Serves about 6 hungry folks.

I use a 5 qt crock pot for this. I also use frozen chicken breast right out of the freezer.

# Slow Cooker Chicken Recipes

## CHICKEN PARMESAN AND MOZZARELLA CHEESE

3 Chicken breasts

1 Egg

1 t Salt

1/4 ts Pepper

1 c Dry bread crumbs

1 1/4 c Butter

1 can Pizza sauce

10 1/2 oz 6 slices Mozzarella cheese

Parmesan cheese

If using whole chicken breasts, cut in to halves.

In bowl beat egg salt and pepper dip chicken into egg. Then coat with crumbs. In large skillet sauté chicken in butter. Arrange chicken in pot.

Pour pizza sauce over chicken. Cover and cook on low 6 to 8 hours. Add mozzarella cheese, sprinkle parmesan cheese on top.

Cover and cook 15 minutes.

# Slow Cooker Chicken Recipes

## CHICKEN SAUSAGE CASSOULET

1 package Frozen lima beans

1 cup Tomato juice

1 Carrot - 1/2 inch pcs

1 Stalk celery - 1/2" pcs

1 Onion - chopped

1 Clove garlic - minced

1 Bay leaf

1 teaspoon Chicken bouillon granules

1/2 teaspoon Dried basil - crushed

1/2 teaspoon Dried oregano - crushed

3 Boneless chicken breasts

3 Chicken drumsticks

8 ounces Smoked kielbasa

Place carrots, limas, celery and onions on bottom of slow cooker which has been sprayed with Pam.

Combine herbs, juice and bouillon and add to vegetables.



# Slow Cooker Chicken Recipes

Place chicken on top of vegetables.

Cut sausage into pieces. Put chicken and sausage on top of vegs Cover slow cooker and cook on Low heat for 10 hours or on high for 5 hours.

Remove bay leaf before serving.

# Slow Cooker Chicken Recipes

## CHICKEN AND SAUSAGE PAELLA PARTY



2 1/2 to 3 lbs. meaty chicken pieces

1 tbsp. cooking oil

8 oz. cooked smoked turkey sausage, halved lengthwise and sliced

1 large onion, sliced

3 cloves garlic, minced

2 tbsp. snipped fresh thyme or

2 tsp. dried thyme, crushed

1/4 tsp. black pepper

# Slow Cooker Chicken Recipes

1/8 tsp. thread saffron or 1/4 tsp. ground turmeric

1 14 1/2 oz. can reduced-sodium chicken broth

1/2 c. water

2 c. chopped tomatoes

2 yellow or green sweet peppers, cut into very thin bite-size strips

1 c. frozen green peas

3 c. hot cooked rice

Skin chicken. Rinse chicken; pat dry. In a large skillet brown chicken pieces, half at a time, in hot oil. Drain off fat.

In a 3 1/2, 4, or 5 quart crockery cooker place chicken pieces, turkey sausage, and onion. Sprinkle with garlic, dried thyme (if using), black pepper, and saffron or turmeric.

Pour broth and water over all. Cover; cook on low-heat setting for 7 to 8 hours or on high-heat setting for 3 1/2 to 4 hours.

Add the tomatoes, sweet peppers, peas, and if using, the fresh thyme to the cooker.

Cover; let stand for 5 minutes.

# Slow Cooker Chicken Recipes

## CHICKEN SOUP

2 carrots

2 celery stalks

2 onions

3 boneless, skinless chicken breast

2 tsp salt

1/2 tsp pepper

4 cups chicken broth

4 to 5 cups water

1 T dried parsley

1 T dried dill

6 oz noodles

Slice carrots, celery and onion. Place in crock pot. Add chicken, broth, water, and spices. Cover and cook on low 8 to 10 hours. One hour before serving, remove chicken and vegetables from pot. Add 6oz. noodles to pot, cover and turn to high. While noodles are cooking, shred the chicken and mince the vegetables (I run mine through the food processor). Return chicken and veggies to the pot. Cook till noodles are done.

# Slow Cooker Chicken Recipes

## CHICKEN STEW

2 lb Chicken breasts/skinless Boneless/ cut in 1 inch cubes

2 can Fat-free chicken broth

3 c Potatoes; peel, cubed

1 c Onion; chopped

1 c Celery; sliced

1 c Carrots; sliced thin

1 ts Paprika

1/2 ts Pepper

1/2 ts Rubbed sage

1/2 ts Dried thyme

6 oz No-salt-added tomato paste

1/4 c Cold water 3 tb Cornstarch

In a crock pot, combine the first 11 ingredients; cover and cook on HIGH for 4 hours. Mix water and cornstarch until smooth; stir into stew.

Cook, covered, 30 minutes more or until the vegetables are tender.

# Slow Cooker Chicken Recipes

## CHICKEN STROGANOFF

1 cup sour cream

1 tablespoon Gold Medal all-purpose flour

1 envelope (.87 to 1.2 oz) chicken gravy mix

1 cup water

1 lb. boneless, skinless chicken breast halves, cut into 1" pieces

1 16 oz. bag frozen stew vegetables, thawed

1 4-oz. jar sliced mushrooms, drained

1 cup frozen peas, thawed

1 1/2 cups Bisquick Original or Reduced Fat baking mix 4 green onions, chopped

1/2 cup milk

Mix sour cream, flour, gravy mix and water in 3 1/2 to 4-quart Crock pot until smooth. Stir in chicken, stew vegetables and mushrooms. Cover and cook on low heat setting 4 hours or until chicken is tender and sauce is thickened. stir in peas. Mix baking mix and onions. Stir in milk just until moistened. Drop dough by rounded tablespoonfuls onto chicken-vegetable mixture.

Cover and cook on high heat setting 45 to 50 minutes or until toothpick inserted in center of dumplings comes out clean.

Serve immediately.

# Slow Cooker Chicken Recipes

## CHICKEN AND STUFFING

4 Chicken Breast, Boned and Skinned

4 Slices Swiss Cheese

1 Can Cream of Chicken soup

1 Can Cream of Mushroom soup

1 Cup Chicken Broth

1/4 Cup Milk

2 Cups Pepperidge Farm Herb Stuffing Mix

1/2 Cup Melted butter Salt and pepper to taste

Season chicken breasts with salt and pepper and place chicken breasts in crock pot. Pour chicken broth over chicken breasts.

Put one slice of Swiss cheese on each breast. Combine both cans of soup and milk. Cover chicken breasts with soup mixture.

Sprinkle stuffing mix over all. Drizzle melted butter on top.

Cook on low for 6-8 hours.

# Slow Cooker Chicken Recipes

## CHICKEN THIGHS



6 chicken thighs (remove skin)

1 can Italian-style diced tomatoes (28 oz) salt and pepper

Throw these in the slow cooker and cook on high for about 3 hours. Serve with egg noodles. Can it be more simple?!

IF you don't love garlic, use regular tomatoes, but this had a wonderful garlic flavor, we thought.

Even the kids liked it, and they usually won't eat anything with sauce. The "sauce" is VERY liquidy, so if you want a more gravy-ish sauce, add some tapioca at the beginning (I'm doing it that way next time), or partially drain the tomatoes before cooking.



# Slow Cooker Chicken Recipes

## COQ AU VIN



12 sm White onions, peeled

4 lb Roasting chicken, cut up

1/2 ts Salt

1/4 ts Black pepper

1/4 c Brandy or cognac

2 ea Cloves garlic, peeled and crushed

1/4 ts Ground thyme 1 ea Bay leaf

1 1/2 c Dry, strong red wine

5 tb All purpose flour

# Slow Cooker Chicken Recipes

1 c Chicken bouillon

3/4 lb Fresh mushrooms, wiped and stemmed

1 tb Butter or margarine

1/4 ts Salt

1 tb Chopped fresh parsley

To cook: Place the onions in the slow cooker. Remove the fat from the vent of the chicken and dice it. In a large skillet over medium heat, heat the fat until it is rendered. Discard the shriveled bits and sauté the chicken until well browned.

Season with 1/2 tsp salt and the pepper. Warm the brandy in a ladle or a small saucepan; light it with match and pour it over the chicken. When the flame dies, lift the chicken into the slow cooker and add the garlic, thyme, and bay leaf. Pour the wine into the hot skillet and scrape up the pan juices.

Dissolve the flour in the bouillon, turn it into the skillet and bring to simmering, stirring briskly to prevent lumps. Turn into the slow cooker.

Cover and cook on Low 7-9 hours. Before serving: About 10 minutes before serving, in a medium skillet, sauté the mushrooms in the butter over medium high heat. In about 5 minutes, they will be tender and the moisture will have evaporated from the skillet.

Season with 1/4 tsp salt and add to the chicken casserole. If the sauce seems thin, simmer it in the mushroom skillet long enough to thicken to the consistency of heavy cream. Garnish the Coq au Vin with parsley before serving.

# Slow Cooker Chicken Recipes

## CRANBERRY CHICKEN

1 small onion, thinly sliced

1 cup fresh or frozen (unthawed) cranberries

12 skinless, boneless chicken thighs (about 2 1/4 lbs. total)

1/4 cup catsup

2 tablespoons firmly packed brown sugar

1 teaspoon dry mustard

2 teaspoons cider vinegar

1 1/2 tablespoons cornstarch blended w/2 tablespoons cold water salt

In a 3-quart or larger electric slow cooker, combine onion, cranberries. Arrange chicken on top. In small bowl, mix catsup, sugar, mustard and vinegar and pour over chicken. Cover.

Cook at low setting until chicken is very tender when pierced (6 1/2 to 7 1/2 hours). Lift out chicken when done, blend cornstarch mixture into cooking liquid.

Increase cooker heat setting to high; cover and cook, stirring 2 or 3 times until sauce thickens (10 to 15 more minutes).

Season to taste with salt; pour over chicken.

# Slow Cooker Chicken Recipes

## LACQUERED CHICKEN



2 lb whole chicken

3 very large onions, peeled and chopped

5 large tomatoes, chopped

1 medium orange, unpeeled, seeded, chopped

1 tsp sugar 1 tsp salt

1/8 tsp pepper

1/2 cup water

# Slow Cooker Chicken Recipes

1 bouillon cube, crumbled

1 Tbsp vegetable oil

3 heaping Tbsp red currant, raspberry or red grape jelly

1/4 cup sweet sherry

In a medium skillet, over medium high heat, heat the oil and sauté the chicken, turning often, until well browned all over. Remove the chicken to a plate. Sauté the onion in the skillet until well browned.

Turn into the slow cooker. Place the tomatoes, orange, sugar, salt and pepper in the pot and set the chicken on top. Rinse the skillet with the water and scrape into the cooker. Add the bouillon cube.

Cover and cook on Low for 5 to 7 hours.

Before serving, remove the chicken to a deep serving dish and keep warm.

Turn the pot contents into a skillet, set the heat to high and simmer until thick enough to mound on a spoon.

Stir in the jelly and the sherry and cook, stirring until the sauce boils. Do not overcook, lest the sauce lose its shiny quality.

If you wish, add some sugar or sweet sherry to further brighten the taste. If sauce is not shiny enough, bring back to a very brisk boil and quickly stir in some jelly.

Pour sauce over the chicken.

# Slow Cooker Chicken Recipes

## ORANGE CHICKEN



6 Chicken breasts - boned and skinned

1/2 teaspoon Ginger

1 teaspoon Salt Pepper

8 ounces Frozen concentrate orange juice

1 1/2 cups Shredded coconut

2 cups Orange segments or canned, mandarin oranges

2 Green onions, chopped

Put chicken, ginger, salt, pepper and frozen orange juice in crock pot and cook on low for 6 hours.

Serve chicken on hot cooked rice on platter.

Top with coconut, orange segments and green onions.

# Slow Cooker Chicken Recipes

## ROSEMARY CHICKEN WITH PASTA



2 medium onions, sliced or chopped

2 tsp bottled minced garlic or 4 cloves garlic, minced

3/4 lb skinless, boneless chicken breasts or thighs

1 (14.5 oz) can diced tomatoes

1 (6 oz) can tomato paste

2 tbsp wine vinegar

2 bay leaves

1 tsp sugar

# Slow Cooker Chicken Recipes

1/2 tsp dried rosemary, crushed or 1 tbsp fresh

1/4 tsp salt

1/4 tsp pepper

1 (4 oz) can sliced mushrooms, drained

1 pkg (8 oz) dried pasta (penne, mostaccioli, or elbow macaroni) Grated Parmesan cheese

In a 3-1/2 to 4-1/2 quart slow cooker, place the onions and garlic.

Add chicken to slow cooker. In a mixing bowl combine undrained tomatoes, tomato paste, vinegar, bay leaves, sugar, rosemary, salt, and pepper; mix well.

Pour over chicken. Cover and cook on LOW heat setting for 7 hours. Or, cook on HIGH heat setting for 3-1/2 hours.

When ready to serve, remove bay leaves.

Stir mushrooms into chicken mixture; cook for 5 to 10 minutes more to heat through. Meanwhile, cook pasta according to package directions.

Serve the chicken and sauce over the hot cooked pasta; sprinkle with Parmesan cheese.



# Slow Cooker Chicken Recipes

## SWEET AND SOUR CHICKEN

2 tbsp Ketchup

Wash your chicken and add to the sauce and mix well.

1 cup water

1/2 cup white vinegar

1 tbsp soy sauce

1 cup brown sugar packed

1 1/2 lbs chicken breasts Boneless skinless, cubed!

2 tbsp. Cornstarch

2 tbsp water

Combine first 5 ingredients in the crock and mix up.

Add chicken and cook on low for 6-8 hours OR on high for 3-4 hours.

Combine cornstarch and water in small bowl.

Stir into slow cooker.

Cook on high setting for about 15-20 min. stirring often, until thickened.