Carol’s Crockpot Loaded Chicken

This has been a busy week! We had family in the hospital and just running around like crazy people. While fast food is easy, a home cooked meal can always bring the stress level down!

Sometimes I pretend I’m on the show Chopped and challenge myself just to come up with something from only the things I have in my empty fridge and freezer. This game usually happens when I also don’t have time to go grocery shopping. :) So, I found myself in experimental mode with my fridge, and this one turned out to be a huge winner!

I’m calling it loaded chicken, because it’s everything I love about a loaded potato, but this one helps me to stay low carb, unless you put it on bread...that doesn’t help anyone (even though it’s oh so good)! :)

Let’s get cooking together...

**Ingredients:**

* 1 Lb Frozen Skinless Chicken Breast
* 1 Ranch Packet
* 1 8 Oz Container Garlic Herb Cream Cheese
* Cooked Bacon, Crumbled
* 1 Cup Shredded Cheese

**How to Make:**

* Place chicken in crockpot and empty the ranch packet over it. Also add the entire container of garlic herb cream cheese into your crockpot.
* Cook on low for 6-7 hours or high for 2-3 hours.
* Shred with two forks and stir into the cream sauce that was created with the ranch packet and cream cheese.
* Crumble cooked bacon over the top and add 1 cup of your favorite shredded cheese into the crockpot.
* Stir to combine everything together and melt the cheese!
* Serve as a sandwich if you aren’t low carb. Serve with cucumbers and carrots or on top of a salad if you are low carb! Serve it warm or cold, it’s perfect either way! If you serve it cold, it’s like loaded chicken salad!
* Enjoy! :)

Ellis, Tracy (filling in for Tyler while she’s on vacation) and Producer Sierra were all very impressed with this recipe. It’s a super good one and it is now my new favorite recipe! :) We’d love to see your pics of your family enjoying these recipes! Share them with us on our [Z88.3 Mornings Facebook page!](https://www.facebook.com/Z88.3Mornings/)

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