Carol’s Crockpot Creamy Ranch Chicken

Maybe you’re longing for our favorite fall recipes, but the weather isn’t quite cooperating, yet. We’re kind of in that in-between time between summer and fall, which in Florida means that summer is prevailing! :) But, I’m not giving up hope. Every day I feel a tiny glimpse of a breeze and it feels like a little less humidity...I’ll take it! We’re halfway through September, so I’m no longer waiting to make my fall recipes at home!

This week’s Quick Family Recipe is definitely that perfect for fall comfort food... warm and creamy! We’re making creamy ranch chicken with potatoes and carrots, and the whole thing is made in the crockpot!

Let’s get cooking together...

**Ingredients:**

* 6 Russet Potatoes, Scrubbed and Diced
* 2 Cups Baby Carrots
* 3-4 Chicken Breasts
* 1/2 Cup Whole Milk (Heavy Cream for Lower Carb)
* 1 Can Cream of Mushroom Soup (Chicken or Celery Also Works)
* 1 Packet Ranch
* 1 Tbsp Parsley

**How to Make:**

Click here for a downloadable version of this recipe!

* Clean and dice your potatoes into bite size pieces.
* Place potatoes at bottom of crockpot.
* Add 2 cups of pre-washed baby carrots over the top.
* Lay your chicken breasts over the potatoes and carrots, like you are laying them on a grill. (This allows the juices from the chicken to cook down into your vegetables!)
* In a mixing bowl, add your milk, can of mushroom soup, ranch packet and parsley and stir together to combine.
* Pour mixture evenly over chicken, potatoes and carrots.
* Place lid on crockpot and cook on low for 8-10 hours or high for 4-6 hours.
* Shred chicken with two forks and serve hot with dinner rolls and a salad.
* Enjoy! :)

Tyler always loves a good crockpot recipe and is already planning to make this one with her girls! We’d love to see pictures of your family enjoying these crockpot recipes! You can share them on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings).

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Originally posted on [**Carolbake.com**](http://carolbake.com/)