

Slow Cooker Chicken Alfredo Crock Pot

Yield: 8 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-congee-recipe-crock-pot>

Ingredients:

- 1 tablespoon olive oil Tbsp, extra virgin
- 2 pounds chicken breasts boneless, skinless
- 3 cups heavy cream
- 5 cups chicken broth divided - 4 cups for the alfredo, 1 cup heated broth when adding pasta
- 1/4 cup butter salted - 1/2 stick
- 1 tablespoon garlic Tbsp, chopped and smashed
- 1 cube chicken bouillon
- 1 pound penne pasta uncooked
- 4 ounces Parmesan cheese freshly grated is best
- 1 ounce romano cheese freshly grated is best
- salt
- pepper
- 2 tablespoons fresh parsley Tbsp, chopped, optional garnish

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 250 milligrams
4. Fat: 58 grams
5. Fiber: 2 grams
6. Protein: 44 grams
7. SaturatedFat: 33 grams
8. Sodium: 630 milligrams
9. Sugar: 2 grams

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