



# Noreen's Kitchen

## Slow Cooker

### Creamy Italian Chicken

#### Ingredients

2 pounds boneless skinless chicken breast	1 tablespoon chicken bouillon powder
2 cans cream of chicken soup	1 tablespoon pizza seasoning
2 cans water	1 teaspoon dried basil
2 cups sliced mushrooms fresh or canned	1 teaspoon dried oregano
1 medium onion, chopped	1 teaspoon onion powder
4 cloves garlic, minced	1 teaspoon garlic powder
1 cup parmesan cheese, grated	1 teaspoon salt (optional)
2, 8 ounce bricks cream cheese	1 teaspoon cracked black pepper

#### Step by Step Instructions

NOTE: I use Shirley J Universal sauce mix for this recipe in place of the canned soup. I used 1 cup of sauce powder with 4 cups of warm water.

Add soup, water, spices, and bouillon powder to the slow cooker and whisk to combine.

Add chicken to the sauce.

Add cream cheese and parmesan cheese on top.

Place lid on the slow cooker and cook for 4 – 6 hours on high or 6-8 hours on low.

This is ready when you are able to easily shred and break apart the chicken. Give everything a good stir to combine all sauce and chicken. Taste for seasoning.

Serve over pasta, mashed potatoes, rice or cooked grains.

Leftovers can be stored in an airtight container in the refrigerator and should be eaten within one week. This does not freeze well due to the inclusion of the cream cheese which will break and curdle upon thawing.