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It's no secret that we love a slow cooker recipe here at Good Housekeeping and this rich chicken casserole couldn't be easier. This warming recipe is perfect for a hands-off midweek dinner. Simply pop all the ingredients in and let the slow cooker do all the work. Advertisement - Continue Reading BelowTotal Time: 3 hrs 20 mins1 Tbsp. olive oil1 chicken pieces (eight in total), such as thighs and drumsticks1 Tbsp. plain flour1 onion, finely sliced2 celery sticks, thickly sliced2 carrots, cut into 3cm slices1 leek, thickly sliced500 g potatoes, peeled and cut into large chunks2 garlic cloves, sliced400 ml hot chicken stock1 rosemary sprigFinely grated zest and juice of ½ lemonSmall handful fresh parsley leaves, finely choppedStep 1Heat oil in a large frying pan. Season chicken pieces and fry over a high heat to brown all over for about 8min. Remove chicken and transfer to the pan of a slow cooker. Add the flour to the chicken and stir.Step 2In the empty frying pan, fry the onion, celery, carrots, leeks and potatoes over a high heat for 8 min until just coloured all over, add the garlic, fry for 30sec more then add the vegetable mixture to the slow cooker.Step 3Pour the stock into the slow cooker. Add the rosemary and lemon zest, cover with the lid and cook for 2.5-3hr on high until the chicken is tender. Check seasoning, add lemon juice to taste, and sprinkle over the parsley before serving. Brown the chicken pieces and veg before adding to your slow cooker to enhance the flavour, but if you want to save time, this recipe still works by popping everything straight into the slow cooker instead. Follow our guide to the best slow cookers on the market, before browsing our top slow cooker tips for delicious slow cooker recipes every time. If you feel there's too much liquid in the finished dish pour the stew through a colander into a wide pan (reserving all the meat and veg) and bubble the juices over a high heat, sampling every so often until the taste is intense as you desire. If it's still not thickening to your liking, remove 1tbsp sauce and mix with 2tsp cornflour to form a paste. Return this paste to the pan, along with the rest of the sauce, and boil until thickened. For more inspiration, check out our best chicken casserole recipes.Calories: 380Total carbs: 31gTotal fat: 14gOpen Gallery Jamie Oliver’s Slow Cooker Chicken Casserole is a perfect dish for those looking for a comforting, hearty meal with minimal effort. Packed with tender chicken, seasonal vegetables, and rich flavors, this casserole simmers slowly to perfection, allowing the flavors to meld beautifully. The slow cooker makes it convenient and hands-off, so you can come home to a delicious, warm dinner ready to be served. Jamie Oliver’s Slow Cooker Chicken Casserole is a wholesome, one-pot meal featuring chicken thighs cooked slowly with vegetables like carrots, celery, and potatoes. A flavorful broth made from stock, herbs, and seasoning brings it all together. It’s a versatile recipe that can be customized with your favorite vegetables, and the result is a delicious, tender chicken casserole perfect for any day of the week. Other Popular Recipes Effortless cooking: With the slow cooker doing most of the work, you can set it and forget it. Healthy and nutritious: Packed with lean chicken and vegetables for a well-balanced meal. Perfect for busy days: Prepare everything in the morning, and have a warm dinner waiting for you in the evening. Great for meal prep: This dish makes enough for leftovers, which taste even better the next day. Customizable: Add your favorite vegetables or herbs to make it your own. Chicken thighs (6-8): Skinless and bone-in for extra flavor and tenderness. Carrots (3 large): Peeled and sliced, providing sweetness and texture. Celery stalks (2): Chopped, adding a slight crunch and flavor. Potatoes (4 medium): Cut into chunks, making the casserole hearty and filling. Garlic cloves (3): Minced, for a fragrant base. Onion (1 large): Finely chopped, adding sweetness and depth. Chicken stock (500ml / 2 cups): Forms the flavorful broth. Tomato paste (2 tbsp): Adds richness and color to the sauce. Dried thyme (1 tsp): For a hint of earthiness. Bay leaves (2): To infuse the dish with aromatic flavor. Olive oil (2 tbsp): For browning the chicken and sautéing the vegetables. Salt and pepper: To taste, for seasoning. Slow cooker (or crockpot) Frying pan (for browning the chicken) Knife and chopping board Wooden spoon Measuring cups and spoons Brown the chicken: Heat the olive oil in a frying pan over medium heat. Season the chicken thighs with salt and pepper. Brown the chicken on both sides for about 3-4 minutes per side, then transfer to the slow cooker. Sauté the vegetables: In the same pan, add the chopped onion, garlic, carrots, and celery. Sauté for 5 minutes until softened, then transfer the vegetables to the slow cooker. Add the remaining ingredients: Add the chopped potatoes, thyme, bay leaves, and tomato paste to the slow cooker. Pour in the chicken stock and stir everything together. Season: Season with a little more salt and pepper to taste. Set the slow cooker: Cover and cook on low for 6-7 hours or on high for 3-4 hours, until the chicken is tender and the vegetables are cooked through. Once cooked, remove the bay leaves and serve the chicken casserole hot. Enjoy it as a standalone dish or with crusty bread to soak up the delicious sauce. Crusty bread: Perfect for dipping into the rich broth. Steamed green beans: A light, healthy side to complement the hearty casserole. Mashed potatoes: Serve with extra mashed potatoes for a comforting meal. Rice: A simple side of rice works well to absorb the flavors. Side salad: A fresh green salad adds a nice contrast to the richness of the casserole. Brown the chicken first: Browning the chicken adds extra flavor to the dish. It’s worth the extra step for richer results. Use bone-in chicken: Bone-in chicken thighs are ideal because they stay juicy and tender during slow cooking. Don’t overfill the slow cooker: Make sure not to overfill the slow cooker, as this can affect how evenly the food cooks. Season generously: Be sure to season the dish well, as slow cooking can mellow out the flavors. Taste before serving and adjust seasoning as needed. Customize the vegetables: Feel free to add or substitute vegetables like parsnips, leeks, or bell peppers depending on what you have on hand. Use chicken breasts: If you prefer white meat, swap the chicken thighs for chicken breasts. Just be mindful that they may cook a little faster. Make it spicy: Add chili flakes or a dash of hot sauce to give the casserole a spicy kick. Add mushrooms: Stir in some sliced mushrooms for an earthy flavor. Creamy version: Stir in a splash of cream or crème fraîche at the end for a richer, creamier sauce. Herb twist: Add fresh herbs like parsley or rosemary for a burst of freshness at the end. Refrigerate leftovers: Store leftover casserole in an airtight container in the fridge for up to 3 days. Freeze for later: This casserole freezes well. Freeze in individual portions for up to 3 months. Thaw in the fridge overnight before reheating. Label and date: Always label your containers before freezing to track freshness. Stovetop reheating: Reheat the casserole in a saucepan over medium heat, stirring occasionally until warmed through. Microwave method: Heat individual portions in the microwave for 2-3 minutes, stirring halfway through to ensure even heating. Use skinless chicken: Opt for skinless chicken thighs to reduce the fat content. Add more vegetables: Increase the amount of vegetables for added fiber and nutrients. Use low-sodium stock: Choose low-sodium chicken stock to reduce the salt content. Cut down on oil: Use less olive oil when browning the chicken for a lighter dish. Reduce carbs: Swap the potatoes for cauliflower or turnips for a low-carb option. Calories: 380 Fat: 18g Saturated Fat: 4g Carbohydrates: 25g Protein: 28g Fiber: 5g Yes, chicken breasts can be used instead of thighs. However, since chicken breasts cook faster and can dry out, it’s best to check them after 3-4 hours of cooking on low to avoid overcooking. Yes, you can stir in a splash of cream or crème fraîche at the end of cooking to give the sauce a richer, creamier texture. Add it just before serving for best results. To thicken the sauce, you can remove the lid for the last 30 minutes of cooking to allow some of the liquid to evaporate. Alternatively, you can mix 1 tablespoon of cornstarch with water and stir it into the casserole about 15 minutes before serving. Yes, slow cooker chicken casserole freezes well. Allow it to cool completely, then store in an airtight container in the freezer for up to 3 months. Thaw overnight in the fridge and reheat before serving. Jamie Oliver’s Slow Cooker Chicken Casserole is the perfect dish for when you want a delicious, comforting meal with minimal effort. With tender chicken, flavorful broth, and hearty vegetables, this slow-cooked casserole is ideal for busy days when you still want to enjoy a wholesome, homemade dinner. Serve it with your favorite sides, and enjoy the cozy, rich flavors! Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon heart solid icon Jamie Oliver’s Slow Cooker Chicken Casserole is a wholesome, one-pot meal featuring chicken thighs cooked slowly with vegetables like carrots, celery, and potatoes. A flavorful broth made from stock, herbs, and seasoning brings it all together. It’s a versatile recipe that can be customized with your favorite vegetables, and the result is a delicious, tender chicken casserole perfect for any day of the week. 1. Prepare the Chicken and Vegetables: Brown the chicken: Heat the olive oil in a frying pan over medium heat. Season the chicken thighs with salt and pepper. Brown the chicken on both sides for about 3-4 minutes per side, then transfer to the slow cooker. Sauté the vegetables: In the same pan, add the chopped onion, garlic, carrots, and celery. Sauté for 5 minutes until softened, then transfer the vegetables to the slow cooker. 2. Assemble the Casserole: Add the remaining ingredients: Add the chopped potatoes, thyme, bay leaves, and tomato paste to the slow cooker. Pour in the chicken stock and stir everything together. Season: Season with a little more salt and pepper to taste. 3. Cook in the Slow Cooker: Set the slow cooker: Cover and cook on low for 6-7 hours or on high for 3-4 hours, until the chicken is tender and the vegetables are cooked through. 4. Serve: Once cooked, remove the bay leaves and serve the chicken casserole hot. Enjoy it as a standalone dish or with crusty bread to soak up the delicious sauce. When it comes to comfort food, few dishes can rival the warm, satisfying goodness of a well-made chicken casserole. And what better way to prepare this classic dish than in the slow cooker? With its hands-off approach and ability to tenderize even the toughest ingredients, the slow cooker is the perfect vessel for creating a delicious, fall-apart chicken casserole that’s sure to become a family favorite. The Benefits of Slow Cooking Before we dive into the recipe, let’s take a moment to appreciate the benefits of slow cooking. This method of cooking offers a number of advantages, including: Convenience: Slow cookers allow you to simply add your ingredients and let the machine do the work, freeing up your time for other activities. Tenderization: The low heat and moisture of the slow cooker make it the perfect environment for tenderizing tougher cuts of meat, like chicken thighs or pot roast. Flavor development: The slow cooker’s low heat and long cooking time allow flavors to meld together and intensify, resulting in a richer, more complex taste experience. Choosing the Right Ingredients Now that we’ve covered the benefits of slow cooking, let’s talk about the ingredients you’ll need to make a delicious chicken casserole. Here are a few key considerations to keep in mind: Protein: Chicken Breast or Thighs? When it comes to choosing the protein for your chicken casserole, you have two main options: chicken breast or chicken thighs. Both can be delicious, but they offer different advantages. Chicken breast: Leaner and milder in flavor, chicken breast is a great choice if you’re looking for a lower-fat option. However, it can be prone to drying out if overcooked. Chicken thighs: Darker in color and richer in flavor, chicken thighs are a great choice if you want a more intense, savory taste. They’re also less likely to dry out than chicken breast. Vegetables: A Rainbow of Options In addition to chicken, your casserole will also need some vegetables to add flavor, texture, and nutrients. Here are a few options to consider: Onions: Whether you use yellow, white, or red onions, these sweet and savory bulbs add a depth of flavor to your casserole. Bell peppers: Green, red, or yellow, bell peppers bring a crunchy sweetness to your dish. Mushrooms: Earthy and savory, mushrooms are a great choice if you want to add an extra layer of flavor to your casserole. Carrots: Shredded or grated, carrots add a sweet and satisfying crunch to your dish. Grains: Pasta, Rice, or Something Else? In addition to protein and vegetables, your casserole will also need some kind of grain to add bulk and texture. Here are a few options to consider: Pasta: From penne to fusilli, pasta is a classic choice for casseroles. Look for shapes that will hold onto your sauce. Rice: White or brown, rice is a simple and comforting choice for casseroles. Bread: Whether you use cubed bread or crushed crackers, a breadcrumb topping can add a satisfying crunch to your dish. The Recipe: A Step-by-Step Guide Now that we’ve covered the ingredients, let’s move on to the recipe. Here’s a simple and delicious chicken casserole recipe you can make in your slow cooker: Ingredients: 1 1/2 pounds boneless, skinless chicken breast or thighs 1 onion, chopped 2 cloves garlic, minced 1 cup mixed vegetables (such as peas, carrots, and corn) 1 cup pasta (such as penne or fusilli) 1 cup shredded cheddar cheese 1/2 cup milk 1 can (10 3/4 oz) condensed cream of chicken soup 1 teaspoon dried thyme Salt and pepper to taste 1/4 cup breadcrumbs (optional) Instructions: In the slow cooker, combine the chicken, onion, garlic, mixed vegetables, pasta, shredded cheese, milk, cream of chicken soup, and thyme. Season with salt and pepper to taste. Stir until the ingredients are well combined, then cover the slow cooker and cook on low for 6-8 hours or high for 3-4 hours. About 30 minutes before serving, sprinkle the breadcrumbs on top of the casserole (if using). Serve hot and enjoy! Tips and Variations Here are a few tips and variations to help you make the most of your slow cooker chicken casserole: Adding Some Heat If you like a little spice in your life, you can add some diced jalapenos or red pepper flakes to your casserole. This will give your dish a nice kick of heat. Going Green If you want to add some extra nutrients to your casserole, you can try adding some chopped spinach or kale. These leafy greens will cook down into the dish and add a boost of vitamins and antioxidants. Making it Creamy If you want a creamier casserole, you can try adding some heavy cream or half-and-half. This will give your dish a rich and indulgent texture. Conclusion And there you have it: a simple and delicious recipe for slow cooker chicken casserole. With its tender chicken, flavorful vegetables, and creamy sauce, this dish is sure to become a family favorite. Whether you’re a busy parent looking for a hands-off meal solution or a comfort food lover seeking a satisfying and indulgent treat, this recipe is sure to hit the spot. So go ahead, give it a try, and enjoy the warm and comforting goodness of a slow cooker chicken casserole. What are the benefits of making chicken casserole in a slow cooker? Making chicken casserole in a slow cooker offers several benefits. One of the main advantages is the convenience it provides. Simply add all the ingredients to the slow cooker in the morning, and come home to a delicious, ready-to-eat meal. This is especially useful for busy individuals who do not have a lot of time to spend in the kitchen. Another benefit of making chicken casserole in a slow cooker is the tender and flavorful results it produces. The slow cooking process breaks down the chicken and vegetables, making them tender and juicy. The flavors of the ingredients also meld together, creating a rich and satisfying taste experience. What type of chicken is best to use for slow cooker chicken casserole? The best type of chicken to use for slow cooker chicken casserole is boneless, skinless chicken breasts or thighs. Chicken breasts are leaner and will result in a slightly healthier dish, while chicken thighs are fattier and will produce a more tender and juicy casserole. You can use either one or a combination of both, depending on your personal preference. It’s also important to note that you can use frozen chicken breasts or thighs for this recipe. Just thaw them first and pat them dry with paper towels before adding them to the slow cooker. This will help remove excess moisture and ensure that the casserole cooks evenly. Can I customize the recipe to suit my taste preferences? Yes, you can customize the recipe to suit your taste preferences. One way to do this is by adding your favorite vegetables, such as peas, carrots, or bell peppers. You can also add different seasonings, such as paprika, garlic powder, or dried herbs, to give the casserole a unique flavor. Another way to customize the recipe is by using different types of pasta or rice. For example, you can use macaroni, penne, or rotini instead of egg noodles. You can also use brown rice or quinoa instead of white rice. Just adjust the cooking time and liquid accordingly to ensure that the casserole cooks evenly. How long does it take to cook chicken casserole in a slow cooker? The cooking time for slow cooker chicken casserole will depend on the temperature setting and the size of your slow cooker. Generally, it takes 6-8 hours to cook on low heat and 3-4 hours to cook on high heat. You can also cook it on the “warm” setting, which is usually around 2-3 hours. It’s also important to note that you should check the casserole periodically to ensure that it’s cooked through and the chicken is tender. You can do this by inserting a fork or knife into the chicken. If it’s cooked through, the fork or knife should slide in easily. Can I make slow cooker chicken casserole ahead of time? Yes, you can make slow cooker chicken casserole ahead of time. One way to do this is by preparing the ingredients the night before and refrigerating them until the next morning. Then, simply add the ingredients to the slow cooker and cook as directed. Another way to make it ahead of time is by cooking the casserole and refrigerating or freezing it for later use. This is a great option if you want to meal prep for the week or have a quick and easy dinner on hand. Just reheat the casserole in the microwave or oven until it’s hot and bubbly. How do I store leftover slow cooker chicken casserole? Leftover slow cooker chicken casserole can be stored in the refrigerator for up to 3 days or frozen for up to 3 months. To store it in the refrigerator, simply place the casserole in an airtight container and refrigerate at 40°F (4°C) or below. To freeze the casserole, place it in an airtight container or freezer bag and label it with the date. When you’re ready to eat it, simply thaw it overnight in the refrigerator and reheat it in the microwave or oven until it’s hot and bubbly. Can I make slow cooker chicken casserole for a large crowd? Yes, you can make slow cooker chicken casserole for a large crowd. Simply multiply the ingredients based on the number of people you’re serving. For example, if you’re serving 8-10 people, you can use 2-3 pounds of chicken, 2 cups of pasta, and 2 cups of frozen vegetables. Just keep in mind that you may need to use a larger slow cooker to accommodate the increased amount of ingredients. You can also cook the casserole in batches if you don’t have a large enough slow cooker. Just divide the ingredients evenly and cook them in separate slow cookers. Hungry Healthy Happy » Recipes » Chicken Chunky vegetables and shredded chicken, all in a deliciously creamy mustard sauce - a slow cooker chicken casserole is total comfort food, and perfect for a cold night. This slow cooker dish is SO easy to prepare, by just dumping everything in with no pre-cooking needed. A great batch cooking meal, as it freezes well and the whole family loves it. The beauty of slow cookers is you can just dump everything in and leave it to cook away. That makes this slow cooker chicken casserole perfect for autumn when the new back to school routine has you running around with no time to think about elaborate dinners. Filling, melt in your mouth chicken, packed full of vegetables and easy to adapt and no pre-cooking needed. Looking for other slow cooker chicken recipes? Try our simple Slow Cooker Chicken Thighs, delicious Slow Cooker Chicken Korma, easy Slow Cooker Chicken Breast or our zingy Slow Cooker Chicken Fajitas. Jump to: Chicken thighs - We used boneless and skinless chicken thighs, as we find that they have the most flavour. They are moist and juicy, and perfect for chicken casserole in the slow cooker. You could use chunks of chicken breast, however this doesn't have the same flavour. Shallots - We added these whole (or halved if they were large) and they add a lovely sweet flavour to the dish. You could fresh a chopped brown onion instead. Carrots - An easy way to give this dish a vitamin boost and a little colour (slow cooker dishes can look a little beige and boring). We used baby carrots and kept the skin on to save some time, however you could slice up larger carrots. Celery - This adds lots of flavour to the dish, and if it is chopped up really small then you don't even know it is there. We like it nice and chunky though. Potatoes - This is an easy way to make the dish really filling, and that way you don't need to serve it with everything as it's a whole meal in one. We used baby potatoes and cut them in half - you could keep them whole if they are smaller ones. Mushrooms - A nice way to bulk out this slow cooker chicken casserole, and chicken and mushroom is such a delicious combination. We used whole button mushrooms, however you could just slice up some regular white or brown mushrooms. Stock - Homemade chicken stock is the best option here, however if you don't have any already made, then a good quality stock cube and water will do. Remember to use a reduced salt stock cube if making this for younger kids. Herbs - A mixture of dried oregano and thyme is nice to mix into the stock, then some fresh parsley to finish. Mustard - This adds such a lovely flavour to the dish, and a creamy mustard sauce goes perfectly with chicken. We used wholegrain mustard, however you could use Dijon instead. Use a good quality mustard, as you will really taste the difference. Creme Fraiche - This is where all the creaminess comes from and it is a must in our opinion. You could leave it out, but you would have a fairly watery chicken casserole. You can use reduced fat creme fraiche, or even swap it for extra thick double cream. A full ingredients list with measurements is in the recipe card below. One: Put the shallots, leek, mushrooms, carrots, celery and potatoes into the slow cooker. Two: Add the chicken thighs on top. Three: Make the stock, and then add the garlic, mustard, thyme, oregano, salt and pepper. Mix well and pour over the chicken and vegetables. Four: Cook on high for 4 hours. Five: Shred the chicken (but keep it chunky) and add the creme fraiche and chopped parsley. Six: Mix well. This is a really forgiving and easy to adapt with other ingredients you have that need using up. You really can't ruin this dish if you use a little less of something or a little extra of something else (apart from the stock as you don't want it to be too watery) and you can cook it for a little longer if you aren't ready to eat it after the 4 hours cooking time. Vegetables - Other vegetables that work well are sweet potatoes, leek, parsnips, cherry tomatoes, bell peppers, swede, butternut squash and aubergine (eggplant). You could even add some spinach towards the end for a bit of a green veggie boost. This is a great recipe to reduce food waste, as you can pretty much add anything. Meat - An easy way to add some extra flavour is by adding some cooked chopped ham or bacon before serving. It adds a nice saltiness, that compliments the creaminess well. Sauce - If you wanted a tomato based sauce, rather than a creamy one, you could swap the stock for a can of chopped tomatoes. Use really good quality tinned tomatoes though, as you will really be able to taste the difference. We haven't served our slow cooker chicken stew with anything expect some crusty bread (which is perfect for dipping in the creamy sauce), as this dish has everything in it already. We added chunks of potato, to make it a filling and whole dish. However, if you want to leave the potatoes out of the casserole, then we have a few suggestions of what to serve it with: Store: Once the casserole has completely cooled, you can put it into an air tight container and it will keep in the fridge for up to 3 days. Freeze: It will keep in the freezer for up to 3 months. It's a great meal to batch cook and keep in the freezer for those busy weeknight evenings. The potatoes can change texture a little after freezing, but that doesn't really bother us. Defrost: You can defrost it in the fridge overnight. Reheat: To reheat this slow cooker chicken casserole recipe, defrost thoroughly and then put it in the microwave for 2 minutes, or heat through on the hob (stovetop). You can swap the creme fraiche for extra thick double cream. Add extra flavour to this slow cooker chicken casserole with some leftover chopped up ham added at the end, or even come cooked chopped bacon. This might not look like a lot of stock to add, but everything releases a lot of liquid when cooking, so you don't want it to be too watery. If you want to make this even more filling, then add some dumplings to it. Make sure to generously season everything and that you are using a really good stock, as this will make such a difference to the flavour. Place the carrots and potatoes at the bottom of the slow cooker, so they are fully submerged in the liquid so they cook all the way through. Do you have to brown the chicken before slow cooking? No, there is no need to brown the chicken first in this recipe, which is one of the many reasons why we love it. Frying it a little first does lock in the flavours and give it a crispy outside, and although that does give the dish a little more flavour, we don't find that the meal is missing anything without it. It's more important to seal the meat in something like our Slow Cooker Beef Curry. How long does it take to cook a chicken casserole? We have cooked ours on high for 4 hours, however you can cook it on low for 8 hours. As mentioned before, this is a pretty forgiving recipe though. So if you are cooking it on high, then 6 hours will be fine too and if cooking it on low then it will still be delicious after 10 hours. How to thicken this before serving? The thing with slow cooking, is that the liquid doesn't evaporate the same way it would if you are cooking it on the hob. So, you want to make sure that you don't add too much liquid in the first place as the ingredients release lots of liquid too. But, if you find that it is still too watery once it has finished cooking, then there are a couple of things you can do to help thicken it up.You could cook it for about 30-40 minutes longer, on high, with the lid off and then add a tablespoon of chicken gravy granules. You could add a cornflour slurry to thicken it, however this will change the flavour and make it taste floury.Coating the chicken in flour before adding it to the slow cooker will help to thicken the sauce whilst cooking. Is it gluten free? To make sure that this slow cooker chicken casserole is totally gluten free, then make sure that you use a gluten stock and mustard. More slow cooker chicken recipes If you’ve tried this slow cooked chicken casserole recipe, let us know how you got on in the comments below.Tag us in your creations on Instagram @hungryhealthyhappy - Use the hashtag #hungryhealthyhappy too. Put 5 Shallots, 1 Leek, 100 g Button mushrooms, 2 Carrot, 2 rib Celery and 270 g New potatoes into the slow cooker.Add 600 g Chicken thighs on top.Mix together 200 ml Chicken stock, 2 Garlic clove, 2 tablespoon Wholegrain mustard, 1 teaspoon Thyme, 1 teaspoon Dried oregano and 1 pinch Sea salt. Mix well and pour over the chicken and vegetables.Cook on high for 4 hours.Shred the chicken (but keep it chunky) and add 100 ml Creme fraiche and 10 g Fresh parsley. Mix well. You can swap the creme fraiche for extra thick double cream. Add extra flavour to this slow cooker chicken casserole with some leftover chopped up ham added at the end, or even come cooked chopped bacon. This might not look like a lot of stock to add, but everything releases a lot of liquid when cooking, so you don't want it to be too watery. If you want to make this even more filling, then add some dumplings to it. Make sure to generously season everything and that you are using a really good stock, as this will make such a difference to the flavour. Place the carrots and potatoes at the bottom of the slow cooker, so they are fully submerged in the liquid so they cook all the way through. Serving: 1portion | Calories: 362kcal | Carbohydrates: 29g | Protein: 35g | Fat: 12g | Saturated Fat: 4g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 4g | Trans Fat: 0.03g | Cholesterol: 158mg | Sodium: 355mg | Potassium: 1147mg | Fiber: 5g | Sugar: 8g | Vitamin A: 5998IU | Vitamin C: 42mg | Calcium: 122mg | Iron: 9mg The nutritional information provided is approximate and is calculated using online tools. Information can vary depending on various factors, but we have endeavoured to be as accurate as possible. As all appliances vary, cooking times are a guide. Please note that by changing the serving size, the cooking time may also need to be altered. You can't beat the ease of this slow-cooker chicken casserole. This recipe feeds a crowd and it’s a cinch to whip up. Prep this recipe as directed or make the casserole all your own with our tips for adding or swapping ingredients. Slow-Cooker Chicken Casserole Ingredients Canned condensed cream of chicken soup Chicken broth Onion Garlic powder Salt Pepper Boneless skinless chicken breasts Elbow macaroni Shredded cheddar cheese Sour cream Green onions, optional Directions Step 1: Slow-cook the chicken In a 5-quart slow cooker, combine the cream of chicken soup, chicken broth, onion, garlic powder, salt and pepper. Then add the chicken and cook on low until tender, about 4 to 5 hours. Step 2: Shred the chicken Transfer the chicken from the slow-cooker to a cutting board. Allow it to sit for a minute or two to cool slightly, then use two forks to shred the chicken. (Just be sure not to wait too long—shredding is easiest when the chicken is still warm.) When you’re done, return chicken to the slow cooker. Step 3: Cook the pasta Cook pasta according to the package’s directions to al dente. Be sure to salt your water—this gives noodles some flavor right from the start. Use 1-1/2 tablespoons of kosher salt for every pound of pasta or for every gallon of water in the pot. Drain pasta when it’s done cooking. Step 4: Finish dinner in the slow cooker Stir pasta, cheese and sour cream into the slow cooker, and mix well with shredded chicken. Cover and cook on low until the cheese is melted, about 15 to 20 minutes. Garnish with green onions and additional cheese if you like. Slow-Cooker Chicken Casserole Variations This recipe is a fantastic base for putting your own spin on things, so get creative! Add veggies: During step 4, add chopped veggies like bell peppers, broccoli or squash. Reduce the fat: Simply swap in low-fat versions of the condensed cream of chicken soup, cheese and sour cream. Change up the cheese: Swap some of the cheddar with another variety of cheese to adjust the flavor. Think pepper jack for extra spice, or smoked gouda for, well, smokiness. Slow-Cooker Chicken Casserole Tips Taste of Home How should you store leftover slow-cooker chicken casserole? Store leftovers in an airtight container in the refrigerator. Plan to eat them within the next three to four days. Can you freeze slow-cooker chicken casserole? In general, casseroles are ideal recipes for preparing ahead of time and freezing for easy meals. But this recipe in particular has quite a bit of dairy, which unfortunately doesn’t hold up well in the freezer. We recommend storing in an airtight container in the refrigerator and finishing off any leftovers within three to four days. How should you reheat slow-cooker chicken casserole? For multiple servings, reheat on low in the slow-cooker until warmed through. Or for individual portions, reheat either in the microwave in a microwave-safe dish, or in a saucepan on low on the stove, stirring consistently. Heat a knob of butter and ½ tbsp rapeseed or olive oil in a large frying pan, cook 1 finely chopped large onion for 8-10 mins until softened and starting to caramelise.Meanwhile, put 1 ½ tbsp flour and a little salt and pepper in a bowl and toss 650g boneless, skinless chicken thigh fillets in it.Add 3 crushed garlic cloves and the chicken to the pan and cook for 4-5 mins more until the chicken is starting to brown.Transfer to your slow cooker, along with 400g halved baby new potatoes, 2 diced celery sticks, 2 diced carrots, 250g quartered mushrooms, 15g dried and soaked porcini mushrooms with the 50ml soaking liquid, 500ml chicken stock, 2 tsp Dijon mustard and 2 bay leaves.Give it a good stir. Cook on Low for 7 hours or High for 4 hours.Remove the bay leaves and serve with a little Dijon mustard on the side. Home » Slow Cooker Recipes » Slow Cooker Chicken Casserole Recipe (Easy To Prepare) Jump to Recipe Jump to Video Print RecipeSlow cooker chicken casserole is a regular in our house – not only is it really quick to prepare, it’s one of those meals that you can literally chuck in whatever vegetables you have going spare – and it works! It’s definitely the go to dinner made the most out of my slow cooker recipes! 800g to 1kg boneless chicken thighs (approx) Vegetables: I used carrots, celery, garlic cloves, onions and new potatoes Seasoning/flavours: I used 2 tsp dried mixed herbs, 2 bay leaves and 1 tsp mustard Stock: I used 500ml chicken stock made from one stock pot Yeah, I know, kind of obvious, huh?! But – what type of chicken? My preference is for boneless chicken thighs – but I’ll add whichever chicken I have. Chicken thighs and drumsticks are cheaper than breast and can usually be left in for longer, but you can use any. I also add the chicken straight to the slow cooker – no faffing about with sealing it in a separate pan. The only meat I usually do this for is when making a sausage casserole in the slow cooker (sausages don’t taste so great if they haven’t been browned before going in a slow cooker – if you’ve ever tried it, you’ll know exactly what I mean!) Related: My favourite slow cooker chicken recipes We’ve added all sorts of different vegetables to our chicken casseroles over the years. Carrots, leeks, parsnips, celery, tomatoes, peppers, potatoes, onions – you name it, we’ve likely tried it! The beauty of a casserole/stew (the same goes for our slow cooker beef stew) is you can use up any ingredients that are lingering at the back of the fridge and prevent any of that dreaded food waste. You can use any mixed herbs. I tend to use a dried herb mix in all my casseroles and stews. It usually has thyme, parsley, sage, basil, oregano – all great herb additions to any casserole. I also add in a couple of bay leaves. I’m not a fan of mustard – but I’ve got to say it tastes amazing in a chicken casserole. I usually add 1 tsp. of mustard, but you can add as much or as little as you like. I don’t add too much stock as the chicken and vegetables will release quite a bit of liquid during the cooking time. But I do add some – it is a chicken casserole, after all, and chicken tastes great if it is swimming in thick chicken-flavoured gravy/stock! Step 1: Add the chicken to the slow cooker. You can optionally saute the chicken before adding it to the slow cooker. Unless I’m cooking it in a slow cooker with a built-in saute function (like a Ninja Foodi Multi Cooker), I tend to just add it straight in raw. Step 2: Add all the remaining ingredients to the slow cooker. Step 3: If you are adding new potatoes, you can add them now too, together with the stock. Step 4: Place the lid on the slow cooker and set it off on low for 8 to 10 hours, or high for 4 to 6 hours. On High – 4 to 6 hours. On Low – 8 to 10 hours. Check the chicken is cooked through and there are no pink bits – if in doubt, use a meat thermometer. Step 5: Check that the chicken casserole is ready and thicken the sauce. It’s quite likely that the liquid in the slow cooker at the end of the cooking time will be too thin. If I have the time to wait before eating, half an hour before serving, I will take the lid off, turn the slow cooker up to high and stir in a few tablespoons of chicken gravy granules. If you don’t have the time, just stir in the gravy granules; you might need to add a little extra if it isn’t thick enough for your liking. Just make sure you do it gradually so that you don’t get lumps of gravy hanging about. My favourite way to serve a chicken casserole is to cook everything together – so I will add in some new potatoes at the beginning. There is no need for extra cooking of food later on. But, sometimes, if the mood takes, we’ll have it with some mashed potato – because mashed potato smothered in yummy chicken casserole and gravy is just unbelievably delicious. Side note: sweet potato mash works just as well. I almost forgot that adding dumplings to a slow cooker casserole is also a winner. The options are endless. You can see why we make it so much… I like to keep an eye out for any supermarket offers for either; a) End of day discounts for vegetables – these are perfect to throw in a stew or casserole; they are usually a long way from going off and still totally okay to use. The same goes for meat – I’ve found some fantastic offers at the end of the day. b) 3 for 2 offers on pre-chopped vegetables – these can be a real time saver if you are in a rush – or just don’t like chopping vegetables! When they are on offer, they don’t always work out more expensive than buying the vegetables separately. Keep your eyes peeled! Slow Cooker Chicken Casserole is quick to prepare – just throw it all in! A delicious comforting chicken stew will be ready and waiting at dinner time! Some of the links in this post may be affiliate links – which means if you buy the product I get a small commission (at no extra cost to you). If you do buy, then thank you! That’s what helps us to keep Liana’s Kitchen running. 800 g – 1kg boneless chicken thigh fillets/drumsticks/breasts4 carrots chopped2 stalks celery sliced2 cloves garlic crushed1 – 2 onions peeled and sliced500 g new potatoes cut in half1 tbsp mustard2 tsp dried mixed herbs2 bay leaves2 chicken stock cubes/pots500 ml boiling waterGravy granules to thicken Add all the ingredients to the slow cooker, apart from the gravy granules.Give everything a gentle stir to mix together.Place the lid on the slow cooker and set off on low for 8 to 10 hours, or high for 4 to 6 hours.30 minutes before the end, take the lid off and stir in 2 to 3 tbsp of gravy granules. Leave the lid off for the last 30 minutes to allow the stock to thicken up. If you aren’t able to wait the 30 minutes, just stir in the gravy granules until the desired consistency is reached. You can add any vegetables you have available for this chicken casserole. If you don't add any potatoes to the slow cooker you can serve it with some mashed potato or crusty bread. Serving: 1Calories: 664kcalCarbohydrates: 42gProtein: 74gFat: 24gSaturated Fat: 7gPolyunsaturated Fat: 16gCholesterol: 338mgSodium: 797mgFiber: 5gSugar: 8g Nutrition information is automatically calculated, so should only be used as an estimate. Share Tweet WhatsApp Email