
Slow Cooker Garlic Chicken Alfredo With Broccoli

4 portions

1 pound chicken breasts,
sliced

2 cups of heavy whipping
cream

1 cup of low sodium chicken
broth

1 tablespoon butter, diced

2 tablespoons cajun
seasoning

2 cloves garlic, minced

1 teaspoon garlic powder

5 oz freshly shredded
parmesan cheese

1 teaspoon red chili pepper
flakes

1/2 teaspoon salt and black
pepper

1 pound of broccoli, rinsed
and trimmed into florets

1 tablespoon fresh chopped
parsley, for garnish

1 In a large bowl, combine heavy whipping cream, chicken broth, garlic powder, parmesan, salt, pepper and Cajun seasoning.

2 Add chicken breasts, diced butter, minced garlic and broccoli florets to the slow cooker.

3 Pour the mixture of cream and chicken broth on top and give a quick stir to combine.

4 Cook on low for about 4 hours or high for 2-3 hours until chicken has reached 165 degrees.

5 Adjust seasoning with salt and pepper, if needed.

6 Garnish with red chili pepper flakes and fresh chopped parsley and serve immediately.