



Slow Cooker Cream Cheese "Crack" Chicken

(Yields about 6 servings)

Ingredients:

- 2 lb. Chicken breast meat
- 4 Tbsp Italian Seasoning
- 8 oz. Cream Cheese, Plain
- 8 oz. Cream Cheese, Onion & Chive flavor
- 4 Bacon Slices, Cooked, Crumbled
- 4 cups Cauliflower, Riced (or desired amount for serving)
- 8 oz. Broccoli, chopped
- Shredded Parmesan Cheese (optional topping)

Directions:

- Place raw chicken, cream cheese, and seasoning packet into a slow cooker. Cover, and cook on HIGH for about 3- 4 hours or LOW for 6-8 until chicken is tender and can be shredded. (Mine was done at 3.5 hours on HIGH.)
- 15 minutes before serving add broccoli to slow cooker.
- Fry bacon in a skillet on the stove, drain, and set aside.
- Place riced cauliflower in skillet with a tiny amount of bacon grease and cook for a few minutes on medium heat until tender.
- Shred chicken, stir sauce, and serve on top of cauliflower rice with crumbled bacon and parmesan cheese if desired.
- Note: If sauce becomes too thick, just stir in a little cream or milk to thin.