

Eat at Home

Favorite Slow Cooker Recipes



Tiffany King

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Hello fellow cooks and busy people,

Thank you for subscribing to [Eat at Home](#). This collection of slow cooker recipes are some of my family's favorite meals. I'm not sure there's another appliance that is as much help to getting dinner ready as a slow cooker. It's a satisfying feeling to load it up in the morning and know that your family can be fed that evening.

For times when you didn't fill the crock pot and need to have a quick meal, check out my eBook, [Feast in 15, Speed Cooking Weeknight Dinner](#). It includes many 15 minute recipes, as well as 2 weekly menus with grocery lists.

Use the code: SUBSCRIBE to get the PDF version for just \$1.99.

Happy cooking!

Tiffany

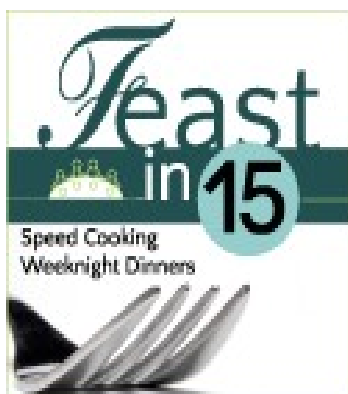


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Baked Chicken and Summer Vegetables

I adapted the original recipe for this dish so it would bake in the slow cooker. It has marvelous flavor, tasting more special than the average slow cooker meal.

- a bit of olive oil
- 3 lbs. Chicken, cut up
- 2 Tbs. dijon mustard
- salt and pepper
- 1 tsp. thyme
- 1 onion, cut in thick wedges
- 4 large cloves garlic, minced
- red bell pepper, sliced
- green bell pepper, sliced
- 1 can diced tomatoes, drained (or use fresh, chopped tomatoes)
- 1/2 cup white wine

Instructions

1. Rub the inside of the crockpot with olive oil.
2. Rinse and pat the chicken pieces dry with a paper towel.
3. Rub the undersides of the chicken with dijon mustard and sprinkle with salt, pepper and thyme. Place them in the bottom of the crockpot, skin side down.
4. Put the veggies and wine on top of the chicken.
5. Cover and bake on high for 5 hours or so. Or bake on low 7-8 hours.
6. Serve with angel hair pasta or baked potatoes.

Chicken Fiesta with Black Beans

This is one of our very favorite meals. The flavors are fun, the dish is easy to put together and it's a crowd pleaser.

- 3-4 boneless chicken breasts (I like to use the tenders, as they break apart easily while cooking)
- 15 oz. corn, drained
- 15, oz black beans, rinsed and drained
- 1 Tbs. cumin
- 1 tsp. chili powder
- onion, sliced
- green pepper, sliced
- 14 oz can diced tomatoes
- 6 oz tomato paste

Instructions

1. Combine all the ingredients in the slow cooker and mix well.
2. Cover and cook on high for 5-6 hours or low for 7-8 hours.
3. Garnish with cheese and serve over cornbread or in tortillas.

Chicken-Fried Chops

These do take a bit more prep work than many of my slow cooker recipes, but it is so worth it. Serve them with mashed potatoes for pure bliss.

- 6 pork chops (boneless or with bones)
- 1/2 cup flour
- 2 tsp. salt
- 1 1/2 tsp. ground mustard
- 1/2 tsp. garlic powder
- oil for frying chops
- 1 can cream of chicken soup
- 1/3 cup water

Instructions

1. Mix the flour, salt, ground mustard and garlic powder together.
2. Dredge the chops in the flour mixture and fry in a skillet. You don't need to cook them all the way, just get them browned.
3. Put the chops in the slow cooker.
4. Mix the soup and water together. Pour into the hot skillet, stirring to pick up all the little crispy pieces left by the chops.
5. Pour the gravy over the top of the chops in the slow cooker.
6. Cook on high for 5-6 hours or low for 7-8 hours.

Complete BBQ Chicken Dinner

I love this method for cooking different types of foods at the same time in the same pot. They hold their individual tastes and you end up with a complete meal.

- boneless chicken breasts
- barbecue sauce
- potatoes, chopped
- cheddar cheese, shredded
- onion, diced
- salt and pepper
- a bit of olive oil
- frozen corn on the cob
- plenty of foil

Instructions

1. Place the chicken in the bottom of the crockpot.
2. Pour on some barbecue sauce. You don't want to add too much, because the goal is to have as little liquid as possible in the bottom of the pot.
3. Stir the potatoes, a bit of olive oil (that didn't make it in the photo), onion, cheese and salt and pepper together in a bowl.
4. Make a large packet out of foil and wrap the potatoes in it, loosely.
5. Wrap each corn in foil.
6. Place the potato packet on top of the chicken. Add the corn.
7. Cook on high for 5-6 hours or low for 7-8.

Italian Seasoned Salt Chicken

Full of flavor!

- 2 tsp. kosher salt
- 1 Tbs. oregano
- 1 Tbs. basil
- 1 Tbs. Thyme
- 1 tsp. crushed red pepper flakes
- generous grind of black pepper
- 6-7 cloves garlic, crushed
- 1 Tbs. olive oil
- 4-5 lbs. chicken (I used thighs)

Instructions

1. Stir all the ingredient except the chicken together in a small bowl.
2. Pour over the chicken and use your hands to toss, coating the chicken in seasoning.
3. Put the chicken in the slow cooker and cook on high for 5-6 hours or low for 7-8 hours.

Maple Apple Chicken

Don't let the odd ingredients in this keep you from trying it. It's one of our favorites.

- 1 1/2 – 2 lbs. boneless chicken breasts
- 3 apples, sliced
- 1 onion, sliced thin
- 1/2 cup Italian dressing
- 1/2 cup maple syrup

Instructions

1. Put chicken, apples and onion in the slow cooker.
2. Stir the dressing and syrup together and pour over the other ingredients.
3. Cook on high for 5-6 hours or low for 7-8 hours.

Smokey Chipotle Chicken Tacos

We love Mexican food. This chicken taco recipe gets it's flavor from chipotle peppers and liquid smoke. You can find liquid smoke near the barbeque sauces in the grocery. Extra chipotle peppers can be frozen for another time.

- 4 boneless chicken breasts – about 1 1/2 lbs.
- 1 green pepper, sliced
- 1 onion, peeled and sliced
- 1 can Fire Roasted diced tomatoes, drained
- 1 chipotle pepper in adobo sauce, finely chopped (not the whole can, just 1 pepper)
- 1/4 tsp. liquid smoke
- flour tortillas
- shredded cheddar cheese
- lettuce, chopped

Instructions

1. Mix all of the ingredients together in the slow cooker.
2. Cook on high for 5-6 hours or low for 7-8 hours.
3. Serve in tortillas with cheese and lettuce, if desired.

Sunday Chicken Dinner

Comfort food at it's easiest!

- 2-3 lbs. chicken (boneless or with bones)
- 2 cups potatoes, chopped
- 4-5 carrots, chopped
- 1 onion, sliced
- 2 cups (or 1 can) of chicken broth
- 1 can cream of chicken soup
- salt and pepper

Instructions

1. Place the chicken on the bottom of the crockpot.
2. Put the veggies on top of the chicken.
3. Stir the broth and soup together with the salt and pepper. Pour over the veggies and chicken. Cook on high for 5-6 hours or low for 7-8 hours.
4. You can thicken the broth to make gravy. Remove the chicken and veggies from the pot. Turn the heat to high.
5. In a container with a tight fitting lid, add several Tbs. of flour. Add some water and shake to make a thick paste. You want it to pour, but still be thick.
6. Slowly whisk the flour mixture into the broth.
7. Cook several more minutes till thick.

Italian Parmesan Herb Chicken and Potatoes

This is fantastic with fresh, sliced tomatoes or a garden salad.

- 2 lbs. Frozen chicken tenders
- 1 Medium onion, sliced
- 1 1/2 lbs. New potatoes, quartered
- 1 Clove garlic, crushed
- 1/2 tsp. Oregano
- 1/2 tsp. Basil
- 1/2 tsp. Thyme
- 1/2 tsp. Kosher salt
- Black pepper to taste
- 1/3 cup Parmesan cheese, grated
- 1-2 Tbs. Olive oil

Instructions

1. Place chicken in the slow cooker. Top with sliced onion.
2. In a small bowl, combine garlic, herbs, salt, pepper, Parmesan and oil. Toss with potatoes.
3. Put potatoes over chicken and onions in slow cooker.
4. Cook on high for 5-6 hours or low for 7-8 hours.

BBQ Chicken Sandwiches

This recipe can be tossed in the slow cooker very quickly. No need to stir anything. You can give it a stir later after it's cooked.

- 3 lb. bag frozen chicken breasts
- 1 onion, diced
- 2 cups of any combo of ketchup or any kind of bbq sauce (clean out the fridge time!)
- 8 oz taco sauce (Not salsa)
- 2 Tbs. brown sugar
- 1 Tbs. dry mustard
- 2 Tbs. vinegar
- 2 Tbs. Worcestershire sauce
- 1 tsp. oregano
- 1 tsp. garlic powder
- 1 tsp. liquid smoke

Instructions

1. Toss all the ingredients into the slow cooker. You don't even need to stir.
2. Cook on high for 5-6 hours or low for 7-8.
3. Shred the meat and stir it all up.
4. Serve on buns.

Cantonese Sweet and Sour Chicken

We like this different-than-normal slow cooker recipe. Buy a box of fortune cookies and make it a fun meal!

- 2 lbs. of chicken (I used chicken tenders because they were on sale. I did not use the whole bag)
- small onion, sliced
- red pepper, sliced
- green pepper, sliced
- 20 oz can pineapple
- 1/4 cup brown sugar
- 1 clove garlic, crushed
- 1/4 tsp. ground ginger
- 2 Tbs. cornstarch
- 1/4 cup cider vinegar
- 1/4 cup water
- 1 Tbs. soy sauce
- 1/2 tsp. salt

Instructions

1. Put the chicken, onion and peppers in the crockpot. I added my chicken frozen.
2. Drain the can of pineapple. Set the pineapple chunks aside for later.
3. Mix the juice with the rest of the ingredients and pour over the chicken.
4. Cook on low for 7-9 hours or high for about 4-5 hours.
5. A bit before serving add the pineapple chunks.
6. Serve over rice.

Pizza Steak Sandwiches

Pepperoni and beef cooked in Italian sauce, then shredded and served on buns. Yum!

- 1 1/2 lbs. round steak, skirt steak or other cut
- 6 oz pepperoni (I used turkey pepperoni)
- 1 onion, chopped
- 1 green pepper, chopped
- 1 red pepper, chopped
- 28 oz can crushed tomatoes
- 2 cloves garlic, crushed
- 2 tsp. oregano
- 1 tsp. basil
- salt and pepper to taste
- buns
- provolone cheese slices

Instructions

1. Place meat in slow cooker.
2. Stir other ingredients together (except cheese and buns) and pour over meat.
3. Cook on high 5-6 hours or low 7-8 hours.
4. Shred meat with a fork.
5. Serve on buns topped with cheese slices.
6. Serves 8-10

Easy Pepper Steak

This recipe calls for Kitchen Bouquet, which is a flavor enhancer. Find it in the section of barbecue sauces.

- 2 lbs. stew beef
- 1 can or jar of spaghetti sauce
- 1 onion, sliced
- 1 green pepper, sliced
- 2 tsp. Kitchen Bouquet

Instructions

1. Put everything in the slow cooker and cook 7-8 hours on low or 5-6 hours on high.
2. I have made this without the Kitchen Bouquet and it's still good, but the ingredient does add a good flavor.
3. Serve with pasta.

Salsa Verde Steak

We love this meat served in tortillas.

- 2-3 lbs. boneless round steak or another cut of beef
- 1 small can of salsa verde
- 1/2 cup chicken broth, beef broth or water
- 1 tsp. chili powder
- 1 tsp. cumin
- 1 clove garlic, minced
- 1 onion, sliced
- flour tortillas
- cheddar cheese
- lettuce, tomato, sour cream etc

Instructions

1. Put the steak and onions in the crockpot.
2. Combine the salsa, broth and seasonings. Pour over the steak.
3. Cook on high for 5-6 hours or low for 7-8 hours.
4. Shred the meat and serve in the tortillas with the fixings.

Hashbrown Casserole with or without Ham

The flavors of the meat and potatoes don't mingle and mix when you wrap the meat in foil.

- 1 bag frozen, shredded hash brown potatoes
- 8 oz sour cream
- 1 can cream of chicken soup
- 1/2 cup butter, melted
- onion, chopped fine (about 1/2 a small onion)
- 1 cup shredded cheddar cheese (or a bit more if you like)
- 1-2 lbs. ham or smoked sausage wrapped in foil

Instructions

1. Stir all the ingredients together.
2. Place ham or sausage in foil on top of potatoes, if you are making meat.
3. Bake in an oven at 350 degrees for about 1 hour. Or cook in the slow cooker 5-6 hours on high or 7-8 hours on low.

Homemade Baked Beans

These are some of the best baked beans you'll ever eat!

- 4 cans navy beans, drained and rinsed
- 3/4 cup brown sugar
- 1/4 cup molasses
- 1/4 cup ketchup
- 1 bottle chili sauce
- 1 small onion or 1/2 large onion, diced (about 1/2-3/4 cup)
- 6 slices bacon, cooked and chopped or crumbled

Instructions

1. Combine all the ingredients in the slow cooker.
2. Cook on high for 3-4 hours.
3. The beans may be soupy when you first take the lid off, but will thicken up after a few minutes.

Apple Crisp

This apple dessert has cranberries and pecans, sweetened with brown sugar and spiced with cinnamon. Oh my!

- 1 cup brown sugar (dark brown is best)
- 1 cup quick oats
- 1/2 cup flour
- 1/4 cup butter
- 3-4 cups peeled and sliced apples
- 1/4 cup dried cranberries
- 1/4 cup chopped pecans
- 3/4 cup water
- 1/2 cup sugar
- 1 tsp. cinnamon

Instructions

1. Stir the first 3 ingredients together. Cut the butter in with a pastry blender or fork to make soft crumbs.
2. Combine the apples, cranberries and pecans in a large bowl. Stir in half the crumbs, mixing to coat all the apples. Pour into greased crock of the slow cooker.
3. Stir water, sugar and cinnamon together. Pour over apples.
4. Top with remaining crumbs.
5. Put the lid on the slow cooker. Cook on high for 3 hours or low for 5-6 hours. Open and let rest a few minutes before serving. This will allow the extra liquid to thicken.

Chocolate Cobbler

Such common ingredients come together in such a special way with this recipe.

- 1 cup flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 3 Tbs. cocoa
- 3/4 cup white sugar
- 1/2 cup milk
- 1/3 cup butter, melted
- 1 1/2 tsp. vanilla
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 4 Tbs. cocoa
- 1 1/2 cups hot water
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Instructions

1. Spray the inside of the slow cooker crock with cooking spray.
2. In a large bowl, stir together flour, baking powder, salt, 3 Tbs. cocoa and 3/4 cup white sugar.
3. Stir milk, melted butter and vanilla into the flour mixture until smooth. Pour into the greased crock.
4. In a small bowl, combine the rest of the white sugar, brown sugar and cocoa. Sprinkle over the top of the batter in the crock.
5. Pour hot water over the top of ingredients in the slow cooker. Do not stir!
6. Put the lid on the slow cooker and cook on low for 3-4 hours. Remove the lid and let stand for several minutes before serving. At first, it will be a bit too liquidy, but should thicken up after several minutes.

Peach Crisp

Simple pantry staples come together for a delicious dessert.

- 1 cup brown sugar
- 1 cup quick oats
- 1/2 cup flour
- 1 tsp. cinnamon
- 1/4 cup butter, softened + extra to butter crock
- 2 large (20 oz) cans peaches, drained well

Instructions

1. Butter the inside of the crock or spray with cooking spray.
2. Stir together brown sugar, oats, flour and cinnamon.
3. Cut the butter into the dry ingredients with a pastry blender or fork until the mixture is crumbly.
4. Put the drained peaches in the crock and stir 1/2 the crumbs into the fruit.
5. Top with the rest of the crumbs.
6. Cook on low 3-4 hours.
7. If you want to really crisp it up, pop the crock under the broiler for a minute before serving. We skipped that step and it was still delicious and a little bit crispy around the edges.