



[Slow-cooker Chicken Pot Pie Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Slow-cooker Chicken Pot Pie Ingredients:

- 4 cups Potatoes, peeled and diced (or scrubbed and skins on, diced)
- 3 cups Baby Carrots, cut in half
- 4 boneless, skinless Chicken Breast Halves
- 1 tsp Garlic Salt
- Pinch Black Pepper
- ½ cup Fresh Onion, sliced or minced (or 1 TBSP Dry Onion Flakes)
- 2 cans Cream of Chicken Soup (10.75 ounce size)
- 1½ cups Frozen Peas
- ½ cup Chicken Broth
- 2 tsp Corn Starch
- 6 Refrigerator Biscuits (or English Muffins)
- ½ cup Shredded Cheese

Slow-cooker Chicken Pot Pie Ingredients:

- Fill 12-cup slow cooker half full of vegetables by dicing potatoes and place in bottom of cooker.
- Cut carrots into 1-inch pieces and add to cooker.
- Place chicken breasts on top of vegetables. Sprinkle with garlic salt, black pepper to taste, and fresh onion.
- Spread with condensed cream of chicken soup.
- Place lid on cooker and cook on high for 4-5 hours or until vegetables are tender.
- To check for doneness, insert knife to the bottom of cooker, piercing vegetables.
- Cut chicken into shreds or pieces using two knives in a scissor action.
- Stir in frozen peas.
- Stir in chicken broth thickened with corn starch to create desired broth consistency.

- Replace lid and allow heating for 20-30 minutes longer.
 - Split biscuits or English muffin in half and toast. To toast large amounts, place biscuits on cookie sheet under broiler unit in oven until toasty brown.
 - Serve over toasted muffins or biscuits and sprinkle with shredded cheese.
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- Makes 6-8 servings Slow-cooker Chicken Pot Pie