

Blessed with Slow Cooker Recipes



the *Sassy* Slow Cooker.com
spending my days out of the kitchen

Jill Craft

Blessed with Slow Cooker Recipes

A Must Have Collection for Your Slow Cooker Cookbook

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blessedbeyondadoubt.com

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Cover design and editing services by [Helpy Helper VA Services](http://HelpyHelperVAServices.com)

TABLE OF CONTENTS

| | |
|--|-----------|
| CHICKEN ENCHILADA BOWL | 1 |
| SIMPLEST CHICKEN AND DUMPLINGS EVER | 2 |
| BAKED POTATOES | 3 |
| BONE BROTH: WHY IT'S GOOD FOR YOU AND AN EASY CROCKPOT RECIPE | 4 |
| MOCK KING RANCH CHICKEN | 6 |
| CHICKEN IN ENCHILADA SAUCE | 7 |
| EASY ITALIAN CHICKEN | 8 |
| TORTELLINI AND MEATBALLS | 9 |
| SURPRISE CHRISTMAS FAMILY NIGHT IDEA WITH HOT CHOCOLATE! | 10 |
| REFRIED BEANS! | 11 |
| CHICKEN AND RICE! | 12 |
| HOME-STYLE CHICKEN AND BISCUITS | 13 |
| BEEF STROGANUFF! | 14 |
| EGG CASSEROLE! | 15 |
| MEATBALL STEW | 16 |
| CHICKEN RANCH TACOS | 17 |
| SUPER SIMPLE BBQ SANDWICHES | 18 |



Biting into a hot chicken enchilada is heaven around our neck of the woods. So, I decided to come up with something in my beloved crock pot that resembled the Mexican dish. And this is the concoction that was a HUGE hit with my large family of eight!

You can freeze your leftovers or cut the recipe in half. If you freeze, just stick it back in the crock pot to heat it up with a little water and you have another meal.

This is super easy and tastes delicious! You can stuff in tortillas and make burritos.

Chicken Enchilada Bowl

| | | | |
|-------------------|--------------------|----------------------------|------------|
| Prep time: 5 mins | Cook time: 6 hours | Total time: 6 hours 5 mins | Serves: 10 |
|-------------------|--------------------|----------------------------|------------|

Ingredients

- 3 lb bag of frozen chicken
- 2 cans of cream of mushroom soup
- 1 can of enchilada sauce
- 1 taco seasoning
- 1 – 2 cups of water
- brown rice (Minute Rice)
- shredded cheddar cheese
- salsa (optional)
- sour cream (optional)

Instructions

1. Place frozen chicken in bottom of crock pot
2. Pour soup,enchilada sauce,and taco seasoning on top of chicken
3. Cook on low for 6-7 hours or on high for 4 hours
4. Shred chicken(I use a potato masher)
5. Throw in a half of box of uncooked minute rice
6. Add a cup of water to the mix and stir
7. Let cook for 30 minutes or until your rice is cooked
8. Serve with a dollop of sour cream, shredded cheese, and salsa
9. *You can use cooked rice and omit the water instead of the minute



The ingredients in the **SIMPLEST** chicken and dumplings are staples in our home.

I always have to add extra dumplings because my crew can not get enough of them.

This is the easiest chicken and dumplings recipe. It's a huge hit in our family. We never have any left-overs.

Simplest Chicken and Dumplings Ever

| | | | |
|-------------------|--------------------|----------------------------|-------------|
| Prep time: 5 mins | Cook Time: 4 hours | Total time: 4 hours 5 mins | Serves: 6-8 |
|-------------------|--------------------|----------------------------|-------------|

Ingredients

- 3 lbs. of chicken (I use frozen)
- 1 large can of cream of chicken soup
- 1 small can of cream of chicken soup
- 2 cans of refrigerated biscuits (I use the cheapo kind)

Instructions

1. Place chicken in bottom of crock pot (I put in frozen)
2. Place cans of cream of chicken soup on top of chicken
3. Cook on High for 4 hours or low for 7-8 hours
4. Thirty (30) minutes before serving time, cut biscuits in quarters and stir in chicken mixture
5. When dumplings rise to the top, they are finished
6. Dig in!

Notes: You can add carrots and peas if you wish. If you want to add more dumplings, just add more soup.

When is the last time you made Chicken and Dumplings for your crew?



Baked Potatoes in a crock pot is one of the simplest meals our family loves!

I prefer to bake the potatoes in the crock pot because I can scrub the potatoes the night before and pop them in the crock pot in the morning. The baked potatoes cook on low all day producing less heat than in the oven. We live in the south, so I use my crock pot almost daily in the summer.

Baked Potatoes

Here's how I bake the potatoes in a crock pot:

- Scrub the potatoes
- Poke several holes with a knife on both sides of the potato
- Spray crock pot with cooking spray (I use olive oil spray)
- Spray the potatoes with cooking spray or with olive oil
- Heavily coat the potatoes with sea salt
- Place potatoes in crock pot
- Cook on low for 7-8 hours or 4-5 on high

We have a large family, so my crock pot is filled to the top with potatoes. Cooking time would need to be adjusted if using fewer potatoes.

Baked potatoes in a crock pot served with a simple salad is the perfect economical meal to feed your crew.



When you're sick, there's nothing like a nice warm bowl of chicken soup and it turns out that it may be just what you need too! Bone broth made from bones of a healthy animal is an excellent source of nourishment. Not only is bone broth an excellent addition to your diet, it's easy and cheap to make, too. Can't get much better than that!

Bone Broth: Why It's Good for You and an Easy Crockpot Recipe

Why Bone Broth?

For years, scientists have known bone broth provides the body with numerous health benefits (too numerous to list all of them here). Minerals such as calcium, magnesium, phosphors, silicone, and sulphur are plentiful in bone broth.

- The collagen in bone broth improves your skin, hair, and nails.
- Gelatin is good for gut health. Many individuals in the US suffer from hyperpermiability of the gut (also known as leaky gut). The gelatin helps to fix the leaks and aids in digestion. In fact, the best bone broth will contain enough natural gelatin to set up like Jello when it cools in the refrigerator.
- For joint pain, it seems everyone is buying glucosamine at the store. Glucosamine is naturally occurring in bone broth. Skip the expensive supplements and drink a cup of bone broth every day to help with your joint pain and arthritis.

If you want to learn more about the many benefits of bone broth, I recommend reading Gut and Psychology Syndrome. You'll learn how bone broth impacts digestion, allergies, immune health, brain health, and much more.

How to Make Easy Crock-Pot Bone Broth by [*Intoxicated on Life!*](#)

Ingredients:

- 2+ pounds of quality bones
- 2 Tablespoons vinegar
- Scraps & trimmings from carrot, garlic, onions, celery
- Sea salt (to taste)
- Pepper (to taste)

Directions:

1. Brown any meaty bones you might be using for the bone broth. You can do this either on top of the stove or in the oven.
2. Browning meaty bones
3. After browning your meat, place the bones in your crock pot along with the remaining ingredients.
4. Let your crock-pot sit and simmer for 24 – 72 hours.
5. Bone broth simmering
6. Strain your bone broth. Save the bones and decide how you want to store your broth. If you will be using it soon, store the broth in the refrigerator. If you'd like to save the broth for later use, freeze the broth.
7. You can make multiple batches of bone broth out of each batch of bones. I usually make at least 4 batches each time I make bone broth, sometimes more! Continue to use the bones until they disintegrate or you don't want to make any more broth.

Notes:

- I usually make beef broth, but you can make broth from bones of any other animal you have on hand. We purchase 1/2 of a grass-fed cow at a time and always request soup bones. Remember, the healthier the animal, the better quality broth you will get.
- Before making my broth to store, I typically brown my meaty bones on the stove and use stew meat and vegetables to make stew with my first batch of bone broth. If you choose to do this, be sure to remove and save your bones after your stew is finished so you can make bone broth for later.
- Often, I save some broth in the refrigerator to be used in the next few days. With the remainder I use icecube trays to freeze my broth. This way I can grab just 1 or 2 cubes if I want to use the broth when steaming veggies, or I can get a bunch out for soup or a healthy warm drink!
- Use your bone broth in soups, stews, gravys, to steam or sautee veggies, or just drink cups of bone broth each day for added health benefits. Skip nutrient depleted store-bought broth that's filled with MSG and other additives and make your own nourishing broth!



If your crew loves King Ranch Chicken than you will surely make this a staple in your home! It tastes exactly like King Ranch Chicken Casserole and it's so much easier. We eat it frequently on Sundays after worship. If your family is smaller, you can easily freeze the leftovers and reheat in your crock pot on low.

This tastes identical to King Ranch Chicken Casserole! Enjoy!

Mock King Ranch Chicken

Serves: 8

Ingredients

- 3 lbs of frozen chicken
- 2 cans of cream of mushroom
- 2 cans of rotel
- diced green pepper (optional)
- shredded cheese – I use cheddar or Mexican blend
- black olives (optional)
- tortilla chips

Instructions

1. Throw soup, green peppers, and rotels on top of frozen chicken in the crock pot
2. Cook on High – 1 hour
3. Cook on low – 3-4 hours
4. Serve chicken over chips
5. Sprinkle with cheese and black olives



You will surely want to serve this EASY Crock Pot Chicken in Enchilada Sauce recipe to your family! My family gobbled this up and left me with no leftovers for lunch. If your family is smaller, you can easily freeze the leftovers and reheat in your crock pot.

Chicken in Enchilada Sauce

Serves: 8

This is delicious served over tortilla chips!

Ingredients

- 2 cans 14 oz diced tomatoes
- 2 cans enchilada sauce
- 2 packets of taco seasoning
- 2 cans of corn (I use frozen)
- 3lb frozen chicken breast
- fresh cilantro
- shredded cheese
- avocado slices(optional)

Instructions

1. Place frozen chicken in crock pot
2. Place all other ingredients on top except for cheese, cilantro, and avocado
3. Cook on low for 6-7 hours
4. Before serving mix in cilantro to taste in crock pot
5. Shred chicken
6. Serve over tortilla chips or rice
7. garnish with cilantro, cheese, sour cream, and avocado slices



This crock pot chicken was a big hit!

I doubled the crock pot chicken recipe and froze the leftovers for another meal. I will just throw the entire leftovers with pasta and all on low for next week. This was super easy. And it tasted different than spaghetti.

Easy Italian Chicken

Serves: 5

Ingredients

- 4 boneless chicken breast (about 1 lb) I use frozen
- fresh mushrooms (optional)
- 1 medium zucchini (diced)
- 1 medium green pepper (chopped)
- 1 jar of your favorite spaghetti sauce (I used the generic) 26oz
- Hot Cooked spaghetti or angel hair pasta

Instructions

- Combine chicken first and the rest of the ingredients, except for the pasta.
- Cook on low for 6-8 hours
- Serve over pasta



I am always looking for an EASY delicious crock pot recipe that I can throw in the crock pot and come back later to a HOT meal ready to be served to my growing family.

My sister in law helped me out with this divine easy recipe that feeds an army. I doubled it, but had plenty leftover for lunch the next day.

Tortellini and Meatballs

Serves: 6-8

This is simply delicious and easy! Throw in everything frozen with the soup on top.

Ingredients

- 1 bag of frozen meatballs
- 1 bag of frozen tortellini
- 1 bag of frozen veggies (I used a stir fry with red peppers)
- 1 T of cumin or to taste (I use a lot)
- 1 T of garlic or to taste (you can never have too much garlic)
- 2 cans of golden mushroom soup

Instructions

- Place all ingredients in frozen
- Pour Soup on top of ingredients
- Cook on low for 8 hours or on High for 4-5 hours



Surprise Christmas Family Night Idea with Hot Chocolate!

Hot Chocolate is always a treat at our house, but especially when we surprise our children with homemade hot cocoa and a road trip to view the magnificent Christmas lights.

This is one of our favorite Christmas traditions each year!

Already for bed in their warm pajamas, we mysteriously announce that we are going to take yummy hot chocolate in to go cups. Bring a thermos for refills. And yes, hot chocolate works wonderful in sippy cups, too.

I always make sure I have a new Christmas cd in the cd player in the car. We usually purchase a new one each year. We have developed quite a collection.

One year I was feeling extra merry and brought Christmas cookies to eat while my little ones were enjoying the beautiful Christmas lights in the car.

Yes, it's a bit messy, but it's so fun and it only happens once a year! So, don't be a scrooge!

[Crock Pot Hot Chocolate](#)

[Hot Cocoa with Marshmallows](#)

[White Hot Cocoa](#)

[Peppermint Hot Chocolate](#)

Read all 10 Days of [Christmas Traditions and Ideas!](#)



We eat Mexican food at least once a week. Refried beans always accompany any Mexican meal in our home. I usually make a big pot and freeze half for another meal in tupperware or a gallon size freezer bag.

Refried Beans!

| | | | |
|-------------------|--------------------|----------------------------|---------------|
| Prep time: 5 mins | Cook time: 8 hours | Total time: 8 hours 5 mins | Serves: 12-15 |
|-------------------|--------------------|----------------------------|---------------|

I usually cook 2 lb bag of pinto beans.

Ingredients

- Dry pinto beans
- onion powder to taste
- garlic powder to taste
- chili powder to taste
- salt to taste
- cumin (I use a lot)
- beef bouillon (4 cubes)

Instructions

1. Soak beans in water overnight
2. drain beans
3. place beans in crock pot and submerge in water at least an inch and half over beans
4. put all spices and beef bouillon cubes and cook on low about 8 hours
5. Drain beans and save about 2 cups of bean juice
6. Use electric mixer to mash beans and add a little bit of water to make creamy.
7. You might need to add salt or other spices at this time.
8. Serve

Notes: I usually add additional spices while mashing since I don't measure. You can stick left overs in crock pot to warm up on low and add just a tad of water.



This has to be the simplest crock pot chicken and rice recipe in the world. Seriously, I'm kinda embarrassed to post it, because it's a no brainer. All the ingredients are staples in our home, so we have it often especially on Sundays after worship.

This feeds my family of 8 and we seldom have leftovers, so you might want to adjust the ingredients to meet your family's appetite. Or you could freeze the leftovers! And stick it back in the crock pot on low to gobble up another time.

Chicken and Rice!

Serves: 8-10

Ingredients

- 3 lbs of frozen chicken breast
- 2 cans of cream of mushroom or cream of chicken
- small box of instant brown rice
- 1 cup of water

Instructions

1. Throw the chicken in crock pot(frozen)
2. Pour the soup over chicken
3. Cook on low for 7-8 hours or High 4 hours.
4. Mix rice in mixture 30 min before serving with the water
5. Shred the chicken with a fork or potato masher
6. Serve

I told you it was easiest crock pot chicken and rice recipe that you will ever come across! And it's always a HUGE hit!



There is nothing better than a homestyle cooked meal. OK, maybe chocolate!

My family of 8 gobbles this tasty easy crock pot recipe up! Keep in mind that you might want to half or save for leftovers since I am serving an army.

Home-style Chicken and Biscuits

| | | | |
|-------------------|--------------------|----------------------------|-----------|
| Prep time: 5 mins | Cook time: 8 hours | Total time: 8 hours 5 mins | Serves: 8 |
|-------------------|--------------------|----------------------------|-----------|

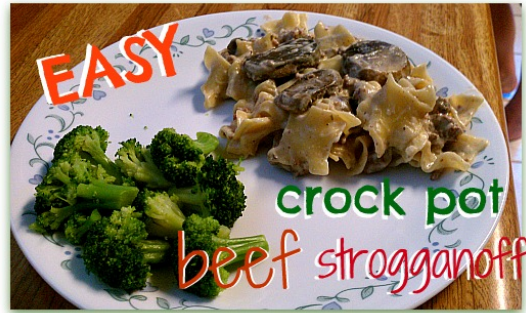
Ingredients

- Frozen chicken breast – 3 lbs
- mixed veggies – I use frozen Walmart brand
- frozen corn – ½ bag
- jar of chicken gravy – 2 (I used turkey because it was cheaper)
- refrigerated biscuits – 2 small tubes

Instructions

1. throw in chicken
2. throw in veggies
3. pour gravy over chicken and veggies
4. cook on high for 4-5 hours or low 7-8
5. Bake refrigerated biscuits. Cut in halves. Serve meat mixture on top of biscuits.

Notes: You can use fresh veggies, homemade gravy, and homemade biscuits if you choose. Probably will take you 3x as long. However, I am into easy! Enjoy! And please let me know how your family liked it!



Beef Stroganuff!

| | | | |
|--------------------|--------------------|-----------------------------|---------------|
| Prep time: 10 mins | Cook time: 4 hours | Total time: 4 hours 10 mins | Serves: 10-12 |
|--------------------|--------------------|-----------------------------|---------------|

Ingredients

- 2 lbs browned ground beef
- 24 oz Sour Cream
- 2 packets of dry Beef Stroganoff Packets
- 2 packs of egg noodles
- Mushrooms (optional)

Instructions

1. Place ingredients in crock pot – meat, sour cream, packets, and mushrooms
2. Cook on low for 3-4 hours
3. Boil noodles and mixed with mixture in crock pot
4. Either serve immediately or turn your crock pot to warm.



Using crock pot recipes for breakfast are so TASTY! There is nothing better than waking up to a HOT prepared breakfast when you rise! Ok, maybe it doesn't beat COFFEE! I have made this easy crock pot recipe for Christmas morning and we have it occasionally for supper. It's a HUGE hit for my kiddos and my husband. I have put the left overs in individual baggies for my husband to heat during the week mornings. I double for my gang! Freeze left overs for individuals breakfasts in baggies!

Egg Casserole!

| | | | |
|--------------------|--------------------|-----------------------------|-------------|
| Prep time: 10 mins | Cook time: 8 hours | Total time: 8 hours 10 mins | Serves: 6-8 |
|--------------------|--------------------|-----------------------------|-------------|

Ingredients

- 1 lb of cooked sausage (or any breakfast meat)
- 12 eggs
- ½ c of milk
- 1.5 c of shredded cheese of choice
- 1 T of ground mustard
- bag of frozen shredded hash browns (I use the ones that have the onion and pepper)
- salt and pepper to taste

Instructions

1. cook the meat
2. spray crock pot with cooking spray
3. beat eggs
4. combine milk, salt, pepper, and ground mustard with egg mixture
5. layer meat, hash browns, cheese twice
6. pour egg mixture over the layered food
7. cook on low for 8 hours.
8. I usually put some cheese on top about 10 min before serving time

Notes: When I double, I do not double hash browns. I only use one bag.



At our homeschool potluck fellowship, a friend of mine brought this easy crock pot recipe. It's delicious and makes a ton!

Meatball Stew

| | | | |
|-------------------|--------------------|----------------------------|--------------|
| Prep time: 5 mins | Cook time: 4 hours | Total time: 4 hours 5 mins | Serves: 8-10 |
|-------------------|--------------------|----------------------------|--------------|

Ingredients

- 1 bag of frozen Meatballs (I use Walmart brand)
- 1 bag of frozen mixed veggies
- ½ frozen bag of corn
- 4 medium potatoes diced
- 2 packets of Beef Stew packets (I use Walmart brand)

Instructions

1. Throw all in your slow cooker!
2. Cut Meatballs in ½ (optional, I have little ones)
3. I fill the crock pot ¾ full with water
4. Cook on High for 4-5 hours or low for 7-8 hours

Whether you are attending a homeschool pot luck or not, easy crock pot recipes makes life so much easier for the busy mom.

Chicken Ranch Tacos

| | | | |
|-------------------|--------------------|----------------------------|------------|
| Prep time: 2 mins | Cook time: 4 hours | Total time: 4 hours 2 mins | Serves: 10 |
|-------------------|--------------------|----------------------------|------------|

Ingredients

- Frozen Chicken (I use a 3lb bag)
- dry ranch dressing packet
- taco seasoning packet
- taco shells/or soft tortillas
- lettuce
- cheese
- ranch dressing
- and any other taco fixins

Instructions

1. Place frozen chicken in crock pot
2. Pour taco seasoning over chicken
3. Pour dry ranch packet over chicken
4. Shred chicken when cooked
5. Serve in taco shells or tortillas and drizzle with ranch dressing

Notes: Cook on High for 4 hours or low for 6-7 hours! Enjoy!



Super Simple BBQ Sandwiches

| | | | |
|-------------------|--------------------|----------------------------|------------|
| Prep time: 2 mins | Cook time: 4 hours | Total time: 4 hours 2 mins | Serves: 10 |
|-------------------|--------------------|----------------------------|------------|

Ingredients

- Frozen Chicken Breast (I use 3lbs)
- Bottle of BBQ Sauce (I use a variety to change it u)
- Hamburger Buns
- fixins(optional)

Instructions

1. Place frozen Chicken Breast in Crock pot
2. Pour BBQ Sauce over chicken
3. Cook on High 1 hour, Low for 3 hours

Notes: if you aren't going to be around to turn down crock pot then cook on low for 5-6 hours. Enjoy!