There’s a special kind of magic that happens when you combine the warmth of slow cooking with the timeless taste of garlic and parmesan. This old-fashioned recipe brings me back to Sunday dinners on the farm, where the aroma of savory chicken wafting through the house made everyone’s mouth water. It’s a dish that evokes memories of laughter-filled family gatherings around a big wooden table, and it’s perfect for anyone looking to bring a bit of that homey comfort into their kitchen.

This garlic parmesan chicken pairs perfectly with a variety of sides. Mashed potatoes and green beans are a classic choice, absorbing the rich juices of the chicken. For a lighter option, consider a crisp garden salad with a simple vinaigrette. And don’t forget a slice of warm, crusty bread to sop up every last bit of the delicious sauce.

Ingredients

4 boneless, skinless chicken breasts
1 cup chicken broth
1/2 cup grated parmesan cheese
2 teaspoons garlic powder
2 teaspoons onion powder
1 teaspoon dried thyme
1 teaspoon dried basil
1/2 teaspoon paprika
Salt and pepper to taste
1/2 cup heavy cream
2 tablespoons cornstarch
2 tablespoons water
1/4 cup chopped fresh parsley (optional)

Directions

1. Place the chicken breasts in the slow cooker.
2. In a bowl, combine the chicken broth, parmesan cheese, garlic powder, onion powder, thyme, basil, paprika, salt, and pepper. Pour this mixture over the chicken.
3. Cover the slow cooker and cook on low for 4-6 hours, or until the chicken is fully cooked and tender.
4. About 30 minutes before serving, whisk together the heavy cream, cornstarch, and water until smooth.
5. Pour the cream mixture into the slow cooker, stirring gently to combine with the cooking juices. Cover and cook on high for an additional 20-30 minutes, or until the sauce has thickened.
6. Serve the chicken with a generous spoonful of the creamy garlic parmesan sauce over the top. Garnish with chopped fresh parsley if desired.

Variations & Tips

For a richer flavor, you can use bone-in chicken thighs instead of boneless chicken breasts. If you’re a fan of a little heat, add a pinch of red pepper flakes to the broth mixture. And if you’re looking to make it a one-pot meal, toss in some baby potatoes and carrots at the start for a comforting, complete dinner.