

Chicken Salad {in a crock-pot}

{From OneKriegerChick.com}

Ingredients:

1 pkg boneless skinless chicken breasts (approx 2 - 2.5 lbs)

1/2 cup chicken broth

1 cup Ranch or Caesar dressing (I use light and whatever is least expensive-use the brand you like)

1/2 cup Parmesan cheese (I use the inexpensive grated kind)

2 tsp. dried parsley or Italian seasoning

1 tsp. garlic powder

2 Tbs. lemon juice (or squeeze half a lemon)

2 green onions, sliced

Add other ingredients as you choose like celery or tomatoes. I keep it simple and

Directions:

Place chicken breasts in a crock-pot with 1/2 cup chicken broth. Cover and cook on low for 4-6 hours, or until meat easily begins to shred apart.

Remove the chicken from the slow cooker and shred. Reserve broth. Return shredded chicken to the slow cooker.

Toss chicken with dressing of choice, Parmesan cheese, seasonings, lemon juice and onions. Add additional seasonings to taste. Add more chicken broth if it is not creamy enough. (This saves you calories by not using extra dressing!)

Serve immediately on buns with choice of toppings: lettuce, cheese, tomatoes, red onion, etc. OR serve on a bed of lettuce with additional veggies. It is delicious on crackers even! Yum!

Perfect for a crowd...Showers, Football season, Birthday dinners...