

Slow Cooker Chicken Alfredo

Ingredients

- 3-3.5 LB Chicken, cubed
- 1.5 LB Spaghetti Noodles
- 1 tsp Salt
- 1 tsp Pepper
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 2.5-3 C Broth
- 1 C Parmesan Cheese, shredded
- 8 oz Cream Cheese, softened
- 2 C Milk
- ¼ C Nutritional Yeast (optional)
- 1 TBS Parsley, dried



Directions

- Add the chicken, noodles, spices (except parsley), and broth to the slow cooker and place on low for 2.5-3 hours or high for 1-1.5 hours
- Stir occasionally to keep noodles from sticking to the slow cooker
- When the chicken and noodles are cooked, add the cream cheese, milk, nutritional yeast, Parmesan cheese, and dried parsley before mixing
- Turn the slow cooker to low for 10 to 15 minutes
- When the ingredients can all be combined well without clumping, serve hot with a garnishment of fresh parsley and more Parmesan cheese, if desired
- Store leftovers in an airtight container in the fridge for up to 5 days or the freezer for up to 3 months
- Reheat on the stove or in the microwave with a little extra broth, stirring as you heat it