

10 BEST CROCKPOT RECIPES

*Easy dinner recipes perfect
for the whole family!*



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TABLE OF CONTENTS

3 Introduction

4 Crockpot Honey Garlic Chicken

5 Slow Cooker Ribs

6 Italian Beef

7 Beef Barbacoa

8 Pulled Pork with Dill Pickle Slaw

9 Cheesy Potatoes and Smoked Sausage

10 Chicken and Dumplings

11 Potato Soup

12 Chicken Tacos

13 Chicken and Garlic Gravy

INTRODUCTION

Hi there!

I'm Karly, a busy homeschooling mother of 2, trying my best to win in the kitchen, night after night.

I love cooking up easy dinner recipes to serve my family, but we all know that sometimes things get a little...hectic. ;) That's why I LOVE to break out our slow cooker to get dinner ready on my schedule.

I've gathered up ten of our favorite crockpot recipes right here in this ebook - ones that are always a hit, no matter who I serve them to. You're going to love them!

Please enjoy this free e-book as a thank you for subscribing to my newsletter. I hope you'll find the book and the emails you'll be receiving from me in the coming months helpful and delicious while cooking for your own family.

- KARLY



CROCK POT HONEY GARLIC CHICKEN

Prep Time: 5 minutes • **Cook Time:** 4 hours • **Total Time:** 4 hours 5 minutes • **Servings:** 6

Crock pot honey garlic chicken is a simple meal that you can toss in the slow cooker for any night of the week. Serve this shredded honey garlic chicken breast over rice with a side of steamed vegetables for a complete meal or stick the shredded chicken in a sandwich roll and top with coleslaw for a tasty lunch!



INGREDIENTS

- 1 1/2 pounds boneless skinless chicken breasts
- 1/2 cup ketchup
- 1/2 cup reduced sodium soy sauce
- 1/4 cup honey
- 4 cloves garlic minced
- 1 teaspoon red pepper flakes
- 1 tablespoon water
- 2 teaspoons cornstarch

DIRECTIONS

1. Add the chicken to a 5 quart slow cooker.
2. Add the ketchup, soy sauce, honey, garlic, and red pepper flakes to a small bowl and whisk well to combine.
3. Pour the sauce over the chicken and stir to coat.
4. Cover the slow cooker and cook on low for 3 1/2 hours or until the meat is cooked through and easily shreds.
5. Remove the chicken from the slow cooker and shred the meat with a fork.
6. Stir together the water and cornstarch and whisk into the sauce. Set slow cooker to high and return the chicken to the sauce.
7. Continue cooking for 30 minutes to thicken the sauce slightly.

SLOW COOKER RIBS

Prep Time: 10 minutes • **Cook Time:** 4 hours • **Total Time:** 4 hours 10 minutes • **Servings:** 6
Slow cooker ribs are the best, most tender, flavorful ribs you'll make! These are just about the easiest thing in the world and the meat just falls right off the bone!



INGREDIENTS

- 3 racks baby back ribs
- 2 tablespoons paprika
- 2 tablespoons brown sugar
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon salt
- 1 tablespoon ground black pepper
- 1 teaspoon parsley
- 1/2 cup apple cider
- 1/2 cup barbecue sauce

DIRECTIONS

1. Cut each rack of ribs in half so that they fit easily in the slow cooker.
2. In a small bowl, whisk together the paprika, brown sugar, garlic powder, onion powder, salt, pepper, and parsley.
3. Sprinkle the dry rub over each side of the ribs and use your hands to press it into the meat.
4. Add the apple cider to the bottom of a slow cooker and place the ribs in the slow cooker.
5. Cook, covered, on high for 4 hours or low for 8 hours.
6. When ribs are nearly falling apart, carefully remove them from the slow cooker to a large baking sheet. Brush with barbecue sauce.
7. Place under the broiler until the sauce has thickened and begun to caramelize, about 5 minutes.
8. Serve immediately.

ITALIAN BEEF

Prep Time: 5 minutes • **Cook Time:** 8 hours • **Total Time:** 8 hours 5 minutes • **Yield:** 8 sandwiches

Italian Beef is one of our favorite meals to make in the slow cooker! The meat is so juicy and flavorful and it's perfect on a sandwich roll.



INGREDIENTS

3-4 pound chuck roast
2 envelopes Italian dressing seasoning
16 ounce jar banana peppers
8 sandwich rolls
16 slices provolone cheese
Extra banana peppers for serving

DIRECTIONS

1. Place chuck roast, Italian dressing seasoning, and banana peppers (with juice) into a slow cooker.
2. Cover and cook on low for 8 hours or high for 4 hours.
3. Shred meat with two forks and place on sandwich rolls.
4. Top with cheese and extra banana peppers, if desired.

BEEF BARBACOA

Prep Time: 10 minutes • **Cook Time:** 45 minutes • **Total Time:** 1 hour 35 minutes • **Servings:** 6

This barbacoa recipe can be made in the Instant Pot or slow cooker. It makes a super flavorful Mexican shredded beef that's perfect in tacos or burritos.



INGREDIENTS

- 3 pounds chuck roast
- 2 tablespoons vegetable oil
- 1/2 cup salsa verde
- 1/2 sweet onion
- 3 chipotle peppers in adobo sauce
- 2 cloves garlic
- 2 tablespoons cumin
- 2 teaspoons salt
- 2 teaspoons black pepper
- 1/2 cup beef broth
- 2 tablespoons fresh cilantro chopped

DIRECTIONS

1. Cut the chuck roast into 2 inches pieces. Set aside.
2. Add the salsa verde, onion, chipotle peppers, garlic, cumin, salt, and pepper to a food processor or blender and process until smooth.
3. Turn the Instant Pot to saute and wait for the pan to heat. Once hot, add the oil and let heat.
4. When the oil is hot, add the chuck roast and sear, stirring occasionally to brown all sides.
5. Add the salsa verde mixture and the beef broth to the Instant Pot and turn to manual pressure.
6. Close the lid and set to sealing.
7. Cook on high pressure for 35 minutes. Let pressure release naturally, about 20 minutes.
8. Remove the meat from the Instant Pot and shred with forks.
9. Sprinkle with cilantro before serving.

RECIPE NOTES

1. To make this in a slow cooker, sear the beef on the stove in a heavy bottomed pot. Add to a slow cooker along with the sauce as directed above. Cook on high for 5 hours or low for 9 hours, until the meat is easily shred with a fork.

BBQ PULLED PORK SANDWICHES WITH DILL PICKLE SLAW

Prep Time: 5 minutes • **Cook Time:** 8 hours 5 minutes • **Total Time:** 8 hours 10 minutes • **Servings:** 4
If you're searching for the best dang crock pot pulled pork recipe, you've got it! My pulled pork rub adds a ton of flavor and the recipe is perfect for an easy weeknight meal!



INGREDIENTS

For the pork:

- 6 pounds bone-in pork shoulder
- 1 cup brown sugar
- 1 tablespoon cumin
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon salt
- 1 tablespoon parsley
- 1 tablespoon paprika
- 1 tablespoon chipotle chili powder

For the sandwiches:

- 4 sandwich buns
- 2 cups pulled pork
- 1 cup [dill pickle slaw](#)
- 4 tablespoons barbecue sauce
- Sliced pickles for serving

DIRECTIONS

1. Place pork in 6 quart slow cooker set to low.
2. Add sugar and spices to a mixing bowl and stir well to combine. Coat the pork in half of the spice mixture. Cover and set aside remaining spice mix.
3. Cover slow cooker and cook on low for 8 hours. Alternately, bake in the oven at 250 degrees for 10 hours or until meat is easily pulled apart with a fork.
4. Use two forks to pull the pork apart. Sprinkle remaining spice mixture over the pork, tasting as you go. You may not need the full amount, so be sure to taste the pork as you season it until it's seasoned to your preference.
5. To serve, pile the pork on sandwich buns, top with barbecue sauce, pickles, and pickle slaw.
6. To store the leftover pork, keep covered in the fridge for up to one week or freeze in small bags.

CHEESY POTATOES AND SMOKED SAUSAGE

Prep Time: 10 minutes • **Cook Time:** 4 hours • **Total Time:** 4 hours 10 minutes • **Servings:** 8

Crockpot cheesy potatoes and smoked sausage is one of those slow cooker casseroles that gets gobbled up every time. It's extra cheesy comfort food at it's finest!



INGREDIENTS

32 ounces frozen diced potatoes
2 cups sour cream
10 ounces cream of chicken soup
2 cups grated cheddar cheese
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon pepper
1 teaspoon olive oil
1 pound smoked sausage
1 tablespoon parsley chopped

DIRECTIONS

1. Add all ingredients except for the olive oil, sausage, and parsley to the slow cooker. Stir well to combine.
2. Set slow cooker to low and cook for 4 hours or until potatoes are tender.
3. When the potatoes are finished cooking, heat a large skillet over high heat and add the olive oil.
4. Slice the smoked sausage into thin rounds and add to the hot skillet. Sear on each side.
5. Stir the sausage into the potatoes and sprinkle with fresh parsley just before serving.

CROCKPOT CHICKEN AND DUMPLINGS

Prep Time: 10 minutes • **Cook Time:** 4 hours • **Total Time:** 4 hours 10 minutes • **Servings:** 8

Slow cooker chicken and dumplings is a favorite in my house. It's easy to throw the ingredients in your slow cooker and when you come back you'll have a big bowl of comfort food ready for you. We like lots of dumplings and this recipe doesn't disappoint!



INGREDIENTS

- 2 pounds boneless skinless chicken breasts or thighs
- 1 sweet onion diced
- 1 clove garlic minced
- 2 cans (10 ounces each) cream of chicken
- 3 cups chicken broth
- 1 teaspoon poultry seasoning
- 1 teaspoon dried parsley
- 1 teaspoon cracked black pepper
- 1 package 8-count refrigerated biscuit dough

DIRECTIONS

1. Add all of the ingredients except for the biscuit dough to a 6 quart slow cooker and stir to combine.
2. Cover and cook on high for 3 hours or low for 6 hours.
3. When chicken is cooked through and tender, use two forks to shred the meat. Stir to combine.
4. Open the can of biscuits and press each biscuit flat. Cut the biscuits into narrow strips and add to the slow cooker. Stir to combine.
5. Cover and cook on high for 1 hour or until the biscuits are cooked. Biscuits should be light and fluffy when finished.
6. Serve immediately.

CROCKPOT POTATO SOUP

Prep Time: 10 minutes • **Cook Time:** 3 hrs 30 minutes • **Total Time:** 3 hrs 40 minutes • **Servings:** 10

Crockpot Potato Soup is pure comfort food – perfect for busy nights and it's extra easy since it's made in the slow cooker. Top your slow cooker potato soup off with some grated cheddar, fried bacon, and green onions for extra flavor.



INGREDIENTS

6 slices bacon chopped
½ sweet onion diced
1 clove garlic minced
3 ½ cups chicken broth
5 baking potatoes peeled and diced
1 teaspoon salt
1 teaspoon ground pepper
½ cup flour
1 cup milk
1 cup heavy cream
12 ounces evaporated milk
2 cups grated cheddar
Bacon, green onions, cheddar for topping the soup

DIRECTIONS

1. Add the bacon to a large skillet and fry until nearly crisp.
2. Add the onion and garlic to the skillet with the bacon and cook until onion has softened and garlic is fragrant.
3. Add the bacon, onion, and garlic to a 6 quart slow cooker with the chicken broth and potatoes.
4. Cover and cook on high for 3 hours or until potatoes are fork tender.
5. Add the flour and milk to a mason jar and close tightly. Shake well to combine. Alternately, whisk the flour and milk together in a small bowl.
6. Pour flour mixture into the soup and stir to combine. Add the cream, evaporated milk, and grated cheddar to the soup and stir.
7. Cover and cook on high for 30 more minutes.
8. Use a potato masher to mash the potatoes to reach the desired thickness for the soup.
9. Ladle hot soup into bowls and garnish with cheddar, bacon, and green onion, if desired.

SLOW COOKER CHICKEN TACOS

Prep Time: 5 minutes • **Cook Time:** 8 hours • **Total Time:** 8 hours 5 minutes • **Yield:** 12 tacos

Crock pot chicken tacos just might be my favorite thing to serve on taco night! We all love the juicy, flavorful chicken and this recipe is so easy to make in your slow cooker!



INGREDIENTS

- 1 3/4 pound boneless skinless chicken breasts
- 1 packet taco seasoning
- 1 packet ranch powder
- 14.5 ounce fire roasted diced tomatoes
- 12 crunchy taco shells
- 1 cup grated cheddar
- 1/4 cup diced cilantro
- 1/4 cup hot sauce or taco sauce

DIRECTIONS

1. Place chicken, taco seasoning, ranch powder, and tomatoes into a slow cooker. Cover and cook on high for 3-4 hours or low for 5-8 hours or until meat is easily shredded with a fork.
2. Preheat oven to 350 degrees. Arrange taco shells in a 9x13 baking dish. Depending on the shells, you may need to use two pans.
3. Spoon meat into taco shells and top with cheese.
4. Bake for 10 minutes.

5. Remove from oven and sprinkle with diced cilantro and drizzle with hot sauce or taco sauce.

CROCKPOT CHICKEN AND GARLIC GRAVY

Prep Time: 5 minutes • **Cook Time:** 4 hours • **Total Time:** 4 hours 5 minutes • **Servings:** 10

Crockpot chicken and gravy is a simple comfort food favorite in our house! Toss everything into your slow cooker and walk away. The gravy makes itself in the slow cooker and the chicken turns out so juicy and tender.



INGREDIENTS

- 3 pounds boneless skinless chicken breasts
- 2 10.5 ounce cans cream of chicken soup
- 1 packet chicken gravy mix
- 4 cloves garlic minced
- ¼ cup parsley minced
- 2 teaspoons cracked black pepper
- Prepared mashed potatoes, for serving

DIRECTIONS

1. Add the chicken to a 5 quart slow cooker.
2. In a small bowl, combine the cream of chicken soup, gravy mix, and garlic.
3. Spread the cream soup mixture over the chicken.
4. Cover the slow cooker and cook on high for 4 hours or low for 8 hours.
5. When the chicken is cooked through, shred the meat with two forks. Stir the meat into the gravy mixture.
6. Add the parsley, pepper, and salt to the slow cooker and stir well to combine.
7. Spoon chicken and gravy over mashed potatoes and serve immediately.

ALL RECIPES CAN
BE FOUND AT:

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