

# Crockpot Broccoli Cheddar Chicken

*The most amazing part of this is that everything cooks in the same pot - including the pasta. Enjoy!*

*\*adapted from [www.365daysofcrockpot.com](http://www.365daysofcrockpot.com)*

## **INGREDIENTS:**

- 1 cup minute brown rice
- 2 cups chicken broth
- 1 tsp minced garlic
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- 1 lb boneless, skinless chicken breasts
- 12 oz frozen or fresh broccoli florets
- Salt and pepper, to taste
- 2 cups extra sharp cheddar cheese



## **DIRECTIONS:**

1. Pour the rice in the bottom of your slow cooker. Pour broth on top of the rice. Sprinkle in the garlic salt and black pepper.
2. Cut the chicken breasts into small bite size pieces. Spread them evenly in the slow cooker.
3. Evenly place the broccoli on top of the chicken breasts.
4. Cover and cook on LOW for about 2-4 hours, until chicken is cooked through and rice is cooked through.
5. Salt and pepper to taste. Stir in 1 cup of the cheddar. Then sprinkle the remaining cheese on top. (We like to let the cheese on top melt a bit. We put ours under the broiler in the oven for just 2 minutes.)
6. Scoop onto serving plates and enjoy!