



## Slow Cooker Chicken Carbonara: A Deliciously Easy Italian Dish

### Description

Savor the rich, creamy flavors of Italian cuisine with a modern twist by preparing Slow Cooker Chicken Carbonara. This effortless recipe not only brings the taste of a beloved classic to your kitchen but also harnesses the convenience of a slow cooker, making it a perfect choice for busy days when you crave something hearty and delicious.

### The Magic of Slow Cooking

The slow cooker has become a kitchen essential for good reason. It simplifies meal preparation, allowing you to set it and forget it while it works its magic. Using a slow cooker for chicken carbonara ensures the flavors meld beautifully over time, resulting in a dish that is both savory and satisfying. This method of cooking is also incredibly time-saving, letting you focus on other tasks while your meal is being prepared.

### Ingredients for Slow Cooker Chicken Carbonara

- 4 boneless, skinless chicken breasts
- 1 cup heavy cream
- 1 cup chicken broth
- 1 cup grated Parmesan cheese
- 4 oz pancetta or bacon, diced
- 3 cloves garlic, minced
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1 teaspoon dried Italian herbs
- 1 cup frozen peas
- 12 oz spaghetti or your favorite pasta
- Fresh parsley, chopped for garnish

### Step-by-Step Recipe

#### 1. Prepare the Slow Cooker:

Start by placing the chicken breasts at the bottom of the slow cooker. Season with salt, pepper, and Italian herbs.

### 2. Add the Good Stuff:

Scatter the minced garlic and diced pancetta (or bacon) over the chicken. In a mixing bowl, combine the heavy cream and chicken broth, then pour this mixture evenly over the chicken.

### 3. Cook:

Cover the slow cooker and set it on low for 4-5 hours or high for 2-3 hours. The chicken should be tender and cooked through.

### 4. Final Touches:

About 30 minutes before serving, cook the spaghetti according to package instructions. Drain and set aside. Stir in the Parmesan cheese and peas into the slow cooker. Allow the sauce to thicken slightly.

### 5. Combine and Serve:

Shred the chicken using two forks and mix it with the creamy sauce. Add the cooked pasta to the slow cooker and toss until everything is well combined. Garnish with fresh parsley before serving.

## Benefits of Slow Cooker Chicken Carbonara

The slow cooker not only simplifies the cooking process but also enhances the depth of flavors in this easy chicken carbonara. The low and slow cooking method allows the chicken to absorb the rich, creamy sauce, making each bite a delight. Plus, the addition of veggies like peas not only adds color but also a nutritional boost to your meal.

## Serving Suggestions and Variations

For a full Italian dining experience, serve your slow cooker chicken carbonara with a side of garlic bread or a crisp green salad. If you're looking to add a personal touch, consider mixing in mushrooms or sun-dried tomatoes for an extra layer of flavor. For a lighter version, substitute the heavy cream with half-and-half or milk.

Incorporating keywords such as "slow cooker chicken carbonara recipe," "easy chicken carbonara," and "slow-cooked Italian dishes" into your culinary repertoire can help you find and share this delicious dish with fellow foodies. Enjoy the benefits of a home-cooked meal without the hassle, thanks to the convenience of slow cooking.

## Category

1. Slow Cooker Recipes

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