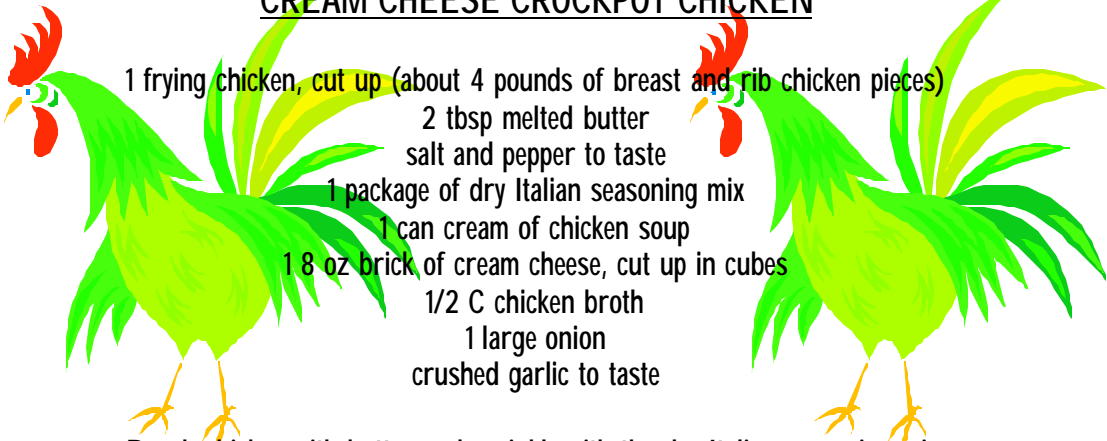


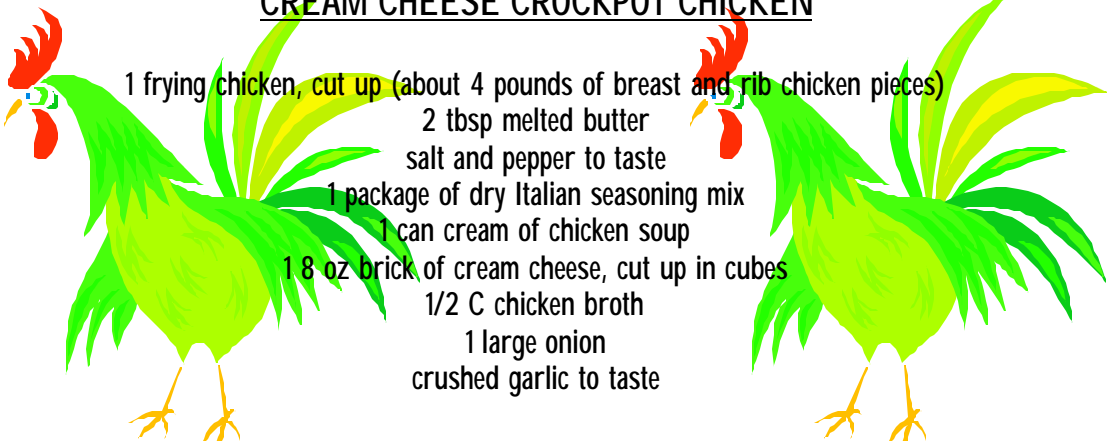
CREAM CHEESE CROCKPOT CHICKEN



- 1 frying chicken, cut up (about 4 pounds of breast and rib chicken pieces)
- 2 tbsp melted butter
- salt and pepper to taste
- 1 package of dry Italian seasoning mix
- 1 can cream of chicken soup
- 1 8 oz brick of cream cheese, cut up in cubes
- 1/2 C chicken broth
- 1 large onion
- crushed garlic to taste

Brush chicken with butter and sprinkle with the dry Italian seasoning mix. Cover and cook on low for 6-7 hours. About 45 minutes before done, brown the onion in the butter and then add the cream cheese, soup, and chicken broth to the saucepan. Add the crushed garlic and stir all ingredients until smooth. Add salt and pepper to taste. Pour sauce mixture over chicken in crockpot and cook an additional 30-45 minutes. Remove chicken to platter and stir sauce before putting in gravy boat.

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