



Golden Chicken

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Categories: Captain's Shack, Crockpot

Servings: 12

Description: A wonderful way to make chicken in the CrockPot.

Serve with Jasmine Rice

Preparation Time: 30 minutes

Start to Finish Time: 8 hours 30 minutes

Ingredients

1 T Olive Oil
2 T unsalted Butter
1 1/2 lbs assorted Mushrooms, sliced
3 lg Garlic, minced
1 c Chicken Stock, not broth
1 c Cream Sherry
1/2 c Chardonnay
2 1/2 lbs boneless, skinless Chicken, cubed
2 15 oz can Golden Mushroom Soup
8 ozs Chive and Onion Cream Cheese
2 0.7 oz dry Italian Dressing
Freshly ground Tellicherry Black Pepper
4 T unsalted butter
2 c Jasmine Rice
4 c Chicken Stock, not broth
1/4 c fresh Parsley, chopped
Freshly grated Parmesan, for garnish

Directions

- 1) Turn a slow cooker to low and coat it with cooking spray.
- 2) Heat the oil and butter in a sauté pan or skillet over medium heat. Add the mushrooms and garlic. Increase the heat, cooking them until all the liquid is evaporated and the mushrooms are browned, working in batches if necessary.
- 3) Turn the slow cooker to Medium. Place the chicken, mushroom soup, cream cheese, dressing mix, black pepper, the mushroom mixture, sherry, 1 c Chicken Stock and chardonnay in the slow cooker and stir lightly to disperse the ingredients. Add the Cover and cook all day, about 8 hours. Check the doneness.
- 4) Just before serving: Cook the rice by adding 4 T unsalted butter to a sauce pan. Add the rice. Cook until rice is just browned. Add 4 cups Chicken Stock and chopped parsley. Bring to a boil; cover, reduce heat to low; cook until tender. Serve the chicken over the rice and garnish with some parsley.