

Long Livo

Crock Pot Marry Me Chicken - Creamy Slow Cooker Dinner

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
6 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 bone-in, skin-on chicken thighs
- [ ] 1 cup sun-dried tomatoes in oil, drained and chopped
- [ ] 4 cloves garlic, minced
- [ ] 1 cup chicken broth
- [ ] 1 teaspoon Italian seasoning
- [ ] 1 teaspoon salt
- [ ] 1/2 teaspoon black pepper

Cream Sauce

- [ ] 1 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1/4 cup fresh basil, chopped
- [ ] 2 tablespoons butter

Instructions

1. Start by patting your chicken thighs dry with paper towels - this helps the seasoning stick better and promotes better browning if you choose to sear them first. Season both sides generously with salt, pepper, and Italian seasoning. I like to really rub the seasonings into the skin because it creates such wonderful flavor penetration. If you have time, letting them sit with the seasoning for 10-15 minutes while you prep the other ingredients allows the flavors to really adhere.

   Meanwhile, chop your sun-dried tomatoes and mince the garlic. I find that roughly chopped tomatoes distribute better throughout the dish than leaving them whole. The garlic should be finely minced so it melts into the sauce beautifully during the long cooking time. This is also when I measure out the chicken broth so everything is ready to go.

2. Now layer everything in your crock pot. Place the seasoned chicken thighs on the bottom - skin side up if you're using skin-on. Scatter the chopped sun-dried tomatoes and minced garlic over the chicken. Pour the chicken broth around the edges rather than over the chicken to keep the seasoning in place. The broth will create steam that helps cook the chicken and form the base of your sauce.

   I love this step because it feels like building layers of flavor that will meld together over the next several hours. There's something so satisfying about seeing all those beautiful ingredients layered neatly, knowing they'll transform into something incredible. If you're using a smaller crock pot, you might need to stack the thighs slightly, but try to keep them in a single layer if possible.

3 Set your crock pot to low and cook for 6-7 hours. The long, gentle heat is what makes this dish so special - it allows the chicken to become incredibly tender while the flavors have time to develop depth. About halfway through, your house will start smelling amazing as the garlic and herbs release their aromas.

Resist the temptation to open the lid too often because each time you do, heat escapes and it can extend the cooking time. I know it's hard when it smells so good! The chicken is done when it's fork-tender and easily pulls away from the bone. This slow cooking method is similar to what makes traditional Italian dishes so flavorful - patience rewards you with incredible depth.

4 During the last 30 minutes of cooking, it's time to create that beautiful creamy sauce. Carefully remove the chicken thighs from the crock pot and set them aside on a plate. Stir the heavy cream, Parmesan cheese, and butter into the liquid in the crock pot. The residual heat will melt the butter and cheese beautifully.

Return the chicken to the crock pot, spooning some sauce over the top. This final 30 minutes allows the sauce to thicken slightly and the flavors to come together perfectly. The Parmesan adds a lovely salty richness that balances the sweetness of the sun-dried tomatoes. I usually sprinkle the fresh basil over everything right before serving for that bright, fresh finish.

Nutrition per serving

420 kcal	28 g	8 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker sauce, you can mix 1 tablespoon cornstarch with 2 tablespoons cold water and stir it in during the last 30 minutes. The sauce will thicken as it heats.

I often double this recipe and freeze half for a future busy night. It reheats beautifully and makes weeknight dinners so much easier.

The bone-in thighs really do make a difference in flavor and tenderness, but boneless will work if that's what you have on hand.

Don't skip the fresh basil at the end - it adds a brightness that cuts through the richness of the sauce beautifully.

This is wonderful served over anything that can soak up the sauce - mashed potatoes, pasta, or even savory bread on the side.