easy

FAMILYRECIPES

QUICK | EASY | DELICIOUS

10 EASY CROCKPOT DINNERS

10 easy, dump-and-go crockpot dinners your family is guaranteed to love

easyfamilyrecipes.com

"WHAT'S FOR DINNER" THE DREADED QUESTION

If the clock hits 4 pm and you get filled with dread because you know that you have to figure out what you are having and then make dinner AGAIN... you aren't alone!

The monotony of finding something that can be made with what you've got and that your family will actually eat day after day can seem to be nearly impossible.

I'm here to help!

With over 10 years of experience feeding picky kids, and thousands of recipes shared online, I have brought together some of our most popular and kid-approved recipes into this handy recipe book! These recipes are made each month by millions of busy families and can help you get a meal on the table your kids will love!

No long lists of fancy ingredients, or hours of prep needed. What you will find here are simple flavors, prepared in minutes, that the whole family can enjoy!

Happy Eating!

Kimber

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Mississippi Pot Roast

This is the BEST Mississippi Pot Roast recipe! Made in the slow cooker, it is ultra tender, extra juicy, and full of rich beefy flavor. All of that with only 5 ingredients and 5 minutes of prep!

Servings	Prep Time	Cook Time	Total Time
8 servings	5 minutes	6 hours	6 hours 5 mins

Ingredients

- 3 lbs chuck roast
- 12 oz sliced pepperoncini peppers
- 1 oz aus jus gravy mix
- 1 ranch mix
- 4 garlic cloves pressed

Instructions

1. Add chuck roast to crockpot.

2. Cover roast with ranch mix, au jus mix, and pressed garlic.

3. Add all of the pepperoncini peppers on top and around the roast. Pour 1/2 cup of the juices from the jar over the top and discard the rest.

4. Cook on low for 6-8 hours or until the roast is tender and easily pulls apart.

5. Pull roast apart. Mix pulled roast back into the juices. Serve warm over mashed potatoes, on sub rolls, or over rice.

For leftover ideas, storage tips, nutrition info, and more:

https://easyfamilyrecipes.com/mississippi-pot-roast-crock-pot/

3 Ingredient Shredded Chicken Tacos

These Crock Pot Shredded Chicken tacos are not only super simple but SO DELICIOUS! Reminiscent of authentic Mexican street tacos, these are filled with all of the flavor but none of the work!

Servings	Prep Time	Cook Time	Total Time
6 servings	5 minutes	3 hours	3 hours 5 mins

Ingredients

- 2 lbs boneless skinless chicken breasts
- 3 tbsp taco seasoning (1 envelope)
- 10 oz Rotel tomatoes with green chiles (1 can)

Instructions

1. Lay the chicken breast in the bottom of the slow cooker.

2. Sprinkle taco seasoning over the chicken. Pour the entire can of Rotel tomatoes over the top.

3. Cook on high for 3 hours. Once done, remove the lid and shred chicken with a fork and stir back into liquid.

Notes
Chicken Taco Toppings:

- Shredded lettuce
- Cheese - I like cheddar or colby jack best
- Pico de gallo
- Guacamole
- Sour cream
- Chopped cilantro

For leftover ideas, storage tips, nutrition info, and more:

https://easyfamilyrecipes.com/crock-pot-chicken-tacos/

Pineapple Chicken

This simple Crock Pot Pineapple Chicken is BIG on flavor but super easy to make. The Asian inspired flavors make the perfect topping for rice, lettuce wraps, or hearty bowls.

Servings	Prep Time	Cook Time	Total Time
6 servings	5 minutes	3 hours	3 hours 5 mins

Ingredients

- 2 lbs boneless skinless chicken breast
- 1 cup teriyaki sauce
- 2 tbsp soy sauce
- 20 oz pineapple chunks, drained (1 can)
- 4 cloves garlic, pressed
- 1/4 cup green onion, chopped

Instructions

1. Place the chicken in the slow cooker.

2. Pour the teriyaki sauce, soy sauce, and pressed garlic over the chicken.

3. Top with pineapple chunks.

4. Cook on high for 2.5-3 hours or on low for 3.5-4 hours.

5. Once done, remove the chicken, shred with two forks and then return to the Crock Pot and mix with the sauce.

6. Top with green onions and serve warm. Enjoy!

For leftover ideas, storage tips, nutrition info, and more:

https://easyfamilyrecipes.com/crock-pot-pineapple-chicken/

Crock Pot BBQ Brisket

This Crock Pot BBQ Brisket is tender, juicy, and packed full of real Texas BBQ flavor! Our method infuses the BBQ flavor into the beef brisket, and slowly cooks all day to tender juicy perfection.

Servings	Prep Time	Cook Time	Total Time
8 servings	10 minutes	6 hours	6 hours 10 mins

Ingredients

- 4 lb Brisket
- 1 cup BBQ sauce
- 1/2 cup beef broth

For the Brisket Rub

- 1 tbsp brown sugar
- 1 tbsp paprika
- 2 tsp salt
- 1 tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried oregano
- 1/4 tsp cayenne pepper

Instructions

To make the brisket rub:

1. Combine all ingredients in the rub and mix to combine.

To prepare the brisket:

1. Rub the brisket on all sides thoroughly with the brisket rub.

2. Combine the barbecue sauce and broth in the bottom of the crock pot and mix. Lay the brisket on top of the BBQ sauce.

3. Cover and cook on low for 6-8 hours or until the meat is tender and cooked through.

4. Remove brisket and slice, or shred, and return to sauce mixture.

5. Serve hot with your favorite sides, on a bun, or baked potato.

Optional:

1. Once the brisket is done in the slow cooker, remove the brisket (in one piece) and place it on a baking sheet. Line the baking sheet with foil for easy clean up.
2. Bake for 15 minutes at 450 degrees F to get the smoked BBQ brisket color and texture on the outside of the brisket.

For leftover ideas, storage tips, nutrition info, and more:
https://easyfamilyrecipes.com/crock-pot-bbq-brisket/

Honey BBQ Meatballs

These Honey BBQ Meatballs are a perfect meal for the whole family to enjoy. These delicious meatballs are perfect for even the pickiest of eaters.

Servings	Prep Time	Cook Time	Total Time
8 servings	5 minutes	2 hours	2 hours 5 mins

Ingredients

- 2 cups barbecue sauce
- 1/2 cup honey
- 4 cloves garlic, minced
- 1 tsp red pepper flakes, optional
- 2 lbs frozen meatballs

Instructions

1. Combine the barbecue sauce, honey, garlic, and red pepper flakes in the slow cooker and mix until smooth.

2. Pour the meatballs in the slow cooker and stir into the sauce until coated.

3. Cook on high for 2-3 hours, or low for 4-6 hours or until they reach 165 degrees F.

For leftover ideas, storage tips, nutrition info, and more:

https://easyfamilyrecipes.com/honey-bbq-meatballs/

Loaded Baked Potato Soup

This Crock Pot Loaded Baked Potato Soup is the ultimate creamy comfort food! It is rich and filled with the delicious flavors of baked potatoes. You can add a variety of toppings to customize the soup just how you like it.

Servings	Prep Time	Cook Time	Total Time
8 bowls	15 minutes	4 hours	4 hours 15 mins

Ingredients

- 2.5 lbs Russet potatoes
- 1 small onion, 1/2 lb
- 2 cups chicken broth
- 4 cloves garlic
- 1/2 tsp salt
- 1/2 tsp ground pepper
- 8 oz cream cheese
- 4 oz shredded cheddar cheese, about 1 cup
- 1.5 cups heavy cream

Instructions

1. Chop the potatoes into 2 in chunks and roughly chop the onion.

2. Add the potatoes, onion, chicken broth, garlic, salt and pepper to the crock pot and cook on high for 4 hours or low for 6-8 hours.

3. Once it is done cooking, open the lid and add the cream cheese, cheddar cheese, and cream. Use a potato masher to blend the soup together for a very slightly chunky loaded potato soup, or an immersion blender for a super smooth loaded potato soup.

4. Top with your choice of toppings and enjoy!

For leftover ideas, storage tips, nutrition info, and more:
https://easyfamilyrecipes.com/crock-pot-loaded-baked-potato-soup

Tuscan Chicken

Crockpot Tuscan Chicken is the perfect busy night meal! It is big on flavor and light on prep. Serve it over pasta or rice, or with a big slice of garlic bread.

Servings	Prep Time	Cook Time	Total Time
8 servings	10 minutes	3 hours	3 hours 10 mins

Ingredients

- 3 lbs boneless, skinless chicken breast
- 6 cloves garlic, pressed
- 1 tsp salt
- 1/2 tsp black pepper
- 14 oz can artichoke hearts
- 8 oz jar sun dried tomatoes packed in oil with herbs
- 8 oz baby spinach
- 1 onion diced

Instructions

1. Lay the chicken breast in the crock pot and season with salt, pepper and pressed garlic.

2. On top of the chicken, combine the sun dried tomatoes (with oil and herbs), artichoke hearts and onions.

3. Cook on high for 2.5-3 hours, or low for 3.5-4 hours.

4. Once the chicken is cooked through (165 degrees F internal temp), open the crock pot and add the spinach on top. Leave the lid closed for 5-10 minutes to let the spinach wilt. Then stir into the toppings.

5. Serve hot as whole chicken breasts with the toppings, or shredded and mixed with the toppings. Enjoy!

For leftover ideas, storage tips, nutrition info, and more:

https://easyfamilyrecipes.com/crock-pot-tuscan-chicken/

Slow Cooker Ranch Chicken

Slow Cooker Ranch Chicken is perfect for a simple and delicious recipe. This is a great crowd-pleasing recipe or easy for your weekly meal prep. The leftovers are perfect for a variety of recipes as well.

Servings	Prep Time	Cook Time	Total Time
2 lbs	5 minutes	2 hours 30 mins	2 hours 35 mins

Ingredients

- 2 lbs boneless skinless chicken breasts
- 1 packet Hidden Valley Ranch seasoning or two tbsp homemade Ranch seasoning, 1 tbsp reserved
- 1/2 cup chicken broth
- 8 oz cream cheese, softened

Instructions

1. Pour the chicken broth into the crockpot. Lay the chicken breast on top, then top with the ranch seasoning. Cover and cook on high for 2.5 hours.

2. At the end of the cook time, remove the chicken. and shred it. Drain the broth, reserving 1/4 cup of the broth.

3. Place the shredded chicken, the reserved ranch seasoning and broth, and cream cheese back into the crock pot and stir until everything is evenly combined.

4. Serve on top of rice, in pita pockets, stuffed in baked potatoes, or any of the other ideas mentioned in the full blog post.

For leftover ideas, storage tips, nutrition info, and more:

https://easyfamilyrecipes.com/slow-cooker-ranch-chicken/

Zesty BBQ Pulled Pork

This Zesty Crock Pot BBQ Pulled Pork is the perfect recipe for a weeknight dinner or to feed a crowd! It is simple, delicious and the slow cooker handles all the hard work.

Servings	Prep Time	Cook Time	Total Time
12 servings	10 minutes	8 hours	8 hours 30 mins

Ingredients

- 8 lb Pork shoulder roast, bone in
- 1 1/2 cups barbecue sauce, divided
- 1/2 cup Italian dressing
- 3 cloves garlic, pressed
- 1 tsp salt
- 1 tsp pepper
- 1-3 tsp red pepper flakes, OPTIONAL

Instructions

1. Season pork shoulder with salt, pepper, and garlic on all sides.

2. Set pork in the crock pot. Pour 1 cup barbecue sauce, Italian dressing, salt, and peppers over the top of the roast.

3. Cover and set to cook on low for 8 hours. Once done, remove the roast, cover with foil and let rest for 20 minutes. Drain the juice from the slow cooker into a bowl, and remove the fat from the top with a fat separator or by chilling then spooning it from the top, then setting aside.

4. Use forks and a carving knife, or insulated food gloves to pull the meat from the bones, discarding any fatty or undesirable pieces.

5. Once the meat is pulled, mix it with 1.5 cups of juices and the remaining 1/2 cup of BBQ sauce. You can add more juice or barbecue sauce as desired.

For leftover ideas, storage tips, nutrition info, and more:
https://easyfamilyrecipes.com/bbq-pulled-pork-crock-pot/

Thai Chicken

This quick and flavorful slow cooker Thai chicken is every bit as good as takeout and every bit as easy! It is full of tender chicken, sweet red peppers, and rich peanut flavors that make the perfect topping for a bed of jasmine rice.

Servings	Prep Time	Cook Time	Total Time
8 servings	10 minutes	6 hours	6 hours 10 mins

Ingredients

- 2 lbs boneless skinless chicken breast
- 2 red bell peppers, cut into strips
- 1/2 cup teriyaki sauce
- 2 tbsp rice wine vinegar
- 3 cloves garlic, minced
- 2 tsp red pepper flakes, OPTIONAL
- 1/4 cup creamy peanut butter

Toppings

- chopped peanuts
- cilantro
- teriyaki glaze
- spicy mayo
- lime wedges

Instructions

1. Place the chicken, bell peppers, teriyaki, sauce, vinegar, garlic and red pepper flakes in a crock pot on low for 6-8 hours.

2. After it has cooked, use a fork to shred the chicken and mix with the juices in the slow cooker. Add the peanut butter and stir until combined.

3. Serve over jasmine rice (or whatever rice you prefer) and top with any combination of the toppings that you prefer. Enjoy!

For leftover ideas, storage tips, nutrition info, and more:

https://easyfamilyrecipes.com/slow-cooker-thai-chicken

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