

Crockpot Cream Cheese Chicken

Ingredients:

- 2T margarine
- 8oz cream cheese, cubed
- 1 Can cream of chicken soup, or cream of mushroom
- 1/4-1/2 c milk
- Salt & pepper
- 2 c cooked chicken, cubed
- 4 c cooked rice

Directions:

I usually cook my chicken breasts in the [crockpot](#) by covering them with water and adding a little salt. They cook on low for 4-5 hours. After cooking I will either cube them up or shred them.

***Save the water for cooking your rice.*

In the empty crockpot add the margarine and cream cheese. Heat until melted and then add the soup and milk. Add enough milk to get it to a smooth mixture, you may want it a little soupier as it will get thicker as it cooks. Add salt & pepper to taste and stir in the cooked chicken.

Cook on low for 15-20 minutes or until bubbly. Add more milk, if needed.

This can also be made on the stovetop.