



10 Top Crockpot recipes



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Crockpot Beef and Noodles

Ingredients:

2 lb. chuck roast
2 T vegetable oil
1 T steak seasoning (I use Montreal Steak Seasoning)
salt & pepper
½ onion, diced
4 cups water
4 heaping t. Better than Bouillon (concentrated beef stock)
2 t. Worcestershire sauce
1 t. minced garlic
1 (24 oz.) bag Reames frozen egg noodles

Instructions:

Rub some steak seasoning and salt and pepper on to the roast
Brown your chuck roast in vegetable oil in a large skillet for just a couple minutes on each side
Transfer your roast to a larger 6 quart crockpot
Add onion to your roast and cook on low for 6-8 hours
After your roast is done cooking, pull it out of the slow cooker and put it in a bowl or plate to shred the meat and remove any fatty pieces.
Once you're done shredding and trimming the roast add it back to the crockpot.
In a separate bowl whisk the water, beef bouillon, Worcestershire sauce and minced garlic and pour this over the beef in the crockpot and simmer on slow for another 30 minutes.
Meanwhile you'll want to cook the egg noodles in a pot of boiling water according to the directions on the bag. Drain, and then add the cooked egg noodles to the beef crock pot mixture. Plan about 40 minutes to make your egg noodles.
Enjoy!

Crockpot Chicken Enchilada Soup

Ingredients:

- 1 Whole Boneless Chicken Breast
- 1 T vegetable oil
- salt & pepper to taste
- ½ medium onion, chopped
- 2 cloves garlic, minced
- 1 T chili powder
- 1 T ground cumin
- ¼ cup fresh cilantro leaves (and then chopped)
- 1 (28 ounce) can diced tomatoes, undrained
- 2 (10 ounce) cans enchilada sauce
- 1 (14.5 ounce) can low sodium chicken broth
- 1 can black beans, undrained
- 1 (10 ounce) package frozen corn, thawed

Instructions:

Season your chicken with salt and pepper and put in the hot skillet (or your Ninja 3-in-1 Crockpot) on medium heat. Brown chicken breast on both sides, about 3 minutes on each side. Add all other ingredients into the crockpot (including chicken), cover and turn on high for two hours.

Remove chicken and shred with forks or with a hand mixer.

Add chicken back to the crockpot, season with salt & pepper to taste and enjoy!

** Top with sour cream, tortilla strips or crushed tortilla chips.

The leftovers are even better!

Crockpot Shredded Chicken Tacos

Ingredients:

2 chicken breasts (on butterfly trimmed and cut in half)
1/8 cup taco seasoning (about one packet)
One Can Rotel
1/4 diced yellow onion
+ Fixing and condiments for tacos and/or quesadillas

Instructions:

In a four quart (or larger) Crockpot layer your boneless chicken breasts on the bottom.
Sprinkle on the taco seasoning.
Add your can of Rotel. Do not drain the Rotel prior to adding!
Add diced onion
Cover the crockpot and cook on high for three to four hours, or on low for six to eight hours.
Don't forget to check the temp of your shredded chicken taco meat with your meat thermometer!
Shred the chicken using a hand mixer or forks.
Finally, serve your pulled chicken with tortillas, shredded cheese, shredded lettuce, sour cream, and all of the other fixings that you'd like.

Buffalo Chicken Crock Pot Sandwiches

Ingredients:

4 chicken breasts

12 oz. Frank's Buffalo Sauce

1 block cream cheese

1 packet Hidden Valley Ranch Seasoning

Hamburger Buns

****Blue cheese crumbles, ranch dressing, celery, other sides like that go great with and on top of these sandwiches!**

Instructions:

Lay chicken breasts in bottom of crock pot

Pour buffalo sauce on top of chicken breasts

Lay cream cheese on top of chicken

Sprinkle with Hidden Valley Ranch

Cook on high 3-4 hours or low 6-7 hours

Shred chicken with two forks

Spread buffalo mixture on buns and enjoy!

Chicken and Wild Rice Soup

Ingredients:

Rotisserie Chicken (amount to liking - I use $\frac{1}{2}$ to $\frac{2}{3}$)
2 boxes Uncle Ben's 5 minute Long Grain Wild Rice (Only use about $1\frac{1}{3}$ of the rice, or just go less by only using one box)
2 T butter
2 stalks celery, diced
1 carrot, diced
 $\frac{1}{3}$ onion, diced
3 cloves garlic, minced
2 cartons chicken broth
1 half pint heavy whipping cream

Instructions:

Cook rice according to directions on box
While cooking sauté veggies in butter 5-10 minutes
Add garlic to that mixture for the last minute
Simmer chicken broth
Add veggie, rice and shredded chicken to chicken broth
Simmer 20 minutes
Add heavy whipping cream during last ten minutes.
Serve and Enjoy!

Crock Pot French Dips

Ingredients:

3 pound chuck roast

2 T vegetable oil

2 cans Campbell's French Onion Soup

1 can Beef Consomme Soup

8 hoagie rolls

8-16 slices provolone (depending on if you want one or two pieces of cheese on each sandwich)

Instructions:

Brown Chuck Roast in vegetable oil

Add soups to chuck roast

Slow cook on high for four hours or on low for 8-10 hours

When slow cooker is done, move your roast to a bowl and remove fatty pieces off

Remove any large chunks of meat or fat out of the juice that's still left in the crockpot

Pour the juice from the crockpot into a pan that you can simmer in your stovetop

Simmer au jus juice to reduce it to half (This will be your french dip sauce and it will be dang good.)

Put your shredded meat onto hoagie rolls or french bread slices and top with provolone cheese

Put sandwiches in the oven on low broil until the cheese is as browned as you like it

Crockpot Pork Roast

Ingredients:

2 T vegetable oil
1 3-lb boneless pork roast
1 cup chicken or vegetable broth
¼ cup balsamic vinegar
½ cup Coca Cola
¼ cup soy sauce
2 T honey
2 tsp minced garlic

Instructions:

Heat pan to high with vegetable oil.

Brown roast on all sides for a minute or two.

If using the Ninja 3 in 1 Slow Cooker, turn the knob to low on the slow cooker setting.

**Otherwise, transfer the roast to a slow cooker and set to low.

Combine remaining ingredients in a 4 cup measuring cup.

Whisk together and pour over roast.

Cook on low 8-10 hours for a pulled pork that will please even your pickiest eater.

When the slow cooker is finished and the pork is fork tender, remove it from the liquid and pull the meat apart while also removing any fat off the roast.

Remove any pieces of fat from the liquid in the slow cooker, thicken with corn starch and water paste if you like, or leave as is and add meat back in to the slow cooker.

Serve on buns. De-licious!

Maid Rite Crock Pot Recipe

Ingredients:

2 pounds lean ground beef, uncooked
1 cup warm water
¾ T dried minced onion
1½ T packed light brown sugar
¾ teaspoon low sodium beef base
¾ teaspoon low sodium chicken base
1½ T apple cider vinegar
1½ T Worcestershire sauce
¾ T low sodium soy sauce
8 hamburger buns

Instructions:

Set your slow cooker to high.
Add your beef to the slow cooker, chop well.
Add all other ingredients and stir to combine until beef is completely covered and mixed in.
Cover and cook on high for one hour.
Uncover after 1 hour of cook time and break up meat to small pieces.
Turn on low and continue cooking on high for 2 ½ – 3 hours with the lid off
Continue to stir occasionally and break up any chunks of beef.
Serve a heaping spoonful on a warm bun and top with ketchup, pickles, mustard and other burger toppings.

Crockpot Chicken Fajitas

Ingredients:

2 pounds chicken breast (fajita sliced) - at my store it was one whole chicken breast
1 green pepper
1 large sweet onion
1 tsp. sugar
¼ cup taco seasoning

Instructions:

If you can have your butcher cut your chicken fajita style (and if not, cut it yourself)
Cut your green pepper and onion
Dump these three items into your crock pot
Sprinkle on sugar and taco seasoning and stir
Cook on low 4 hours
Serve mixture inside tortillas with sour cream, lettuce, cheese and any other fixins' you have.
Enjoy!

Crockpot Chuck Roast & Potatoes

Ingredients:

- 2-3 lb beef chuck roast
- 4-6 red potatoes peeled
- 4-5 large carrots peeled and cut into pieces
- 1 medium onion cut into slices
- 1 tsp garlic powder
- 2 packages brown gravy mix
- 2 c. water

Instructions:

- Spray your crock pot with cooking spray
- Layer carrots first, roast next and finally on top potatoes and onions
- Mix together one brown gravy mix with 1 cup of cold water and garlic powder
- Pour the gravy mixture over your roast and veggies
- After 7 hours of cooking on low, mix 1 cup of water and one gravy
- Pour over roast
- Cook one more hour with lid on
- Enjoy!