



28

SIMPLE
SLOW
COOKER
SUPPER
RECIPES

28 Simple Slow Cooker Supper Recipes

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Dear Reader,

It's the perfect time to sit back, relax and let your slow cooker do all the cooking for you. You can prep your meal the night before, set your slow cooker in the morning and have dinner ready by the time everyone is home from work and school.

We have gathered our favorite slow cooker recipes, including chicken recipes, beef recipes, pork recipes, and soups and stews. We have everything from slow cooker BBQ meatballs and barbecued spareribs to pot roast with noodles and roast chicken with rosemary and garlic.

All of the recipes in this tasty collection involve almost no preparation time. Just set up your ingredients in the slow cooker and enjoy a hot, delicious meal at the end of the day. Your family and friends will think you slaved away all day in the kitchen to make the wonderful meals that these easy slow cooker recipes help create.

For more delicious slow cooker recipes, be sure to check out RecipeLion. Sign up for RecipeLion's *Quick and Easy Recipes* newsletter to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of RecipeLion

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Slow Cooker Chicken Recipes

4-Ingredient Dump and Go Russian Chicken

By: Libby from [Cooking with Libby](#)



Dinner doesn't get much easier than this. With this simple 4-Ingredient Dump and Go Russian Chicken recipe, all you need to do to fix a delicious supper for your family is mix together some basic ingredients and let everything simmer together in the slow cooker. After eight hours, you'll have a piping hot chicken dinner ready to serve and everyone will be raving about how tender and juicy the meat is. You can't beat a super easy chicken recipe like this one, and it's budget-friendly too, so what are you waiting for? Fix this meal for supper tonight!

Slow Cooker Time LOW: 8 hours

Ingredients:

- 1 (12-ounce) jar apricot preserves
- 1 bottle Russian salad dressing
- 1 to 2 pounds boneless, skinless chicken breasts
- ½ onion, chopped

Instructions:

1. Place chicken breasts inside slow cooker.
2. In a bowl, mix half the jar of apricot preserves with half the bottle of Russian salad dressing. Stir in the chopped onions. Make sure it is mixed well.
3. Pour the mixture over the chicken.
4. Cook on low for 8 hours. Serve with rice or mashed potatoes.

Barbecue Pineapple Chicken

By: Mary from [Sweet Little Bluebird](#)



Barbecue Pineapple Chicken is the must-try dinner recipe of the year. You may initially think that the addition of pineapple to a chicken breast recipe is strange, but once you take a bite, you will quickly be converted. You only need four ingredients to make this awesome dish. Plus, it's a slow cooker recipe, so you just have to throw the ingredients in the slow cooker and let them cook while you go about your day. When you come back, you'll have a delicious meal waiting for you, and you can serve the chicken mixture in a tortilla, over rice, with vegetables, or any other way you can imagine.

Slow Cooker Time HIGH: 5 hours

Ingredients:

- 3 pounds chicken breast, uncooked and thawed
- 1 (20-ounce) can of pineapple, sliced or chunks, drained, cut to bite size
- 1 (18-ounce) bottle of BBQ sauce
- 1 teaspoon of crushed red pepper (optional)

Instructions:

1. Spray slow cooker with non-stick cooking spray. Place chicken breast on bottom of slow cooker.
2. Mix BBQ sauce, drained pineapple and crushed red pepper together, then pour over chicken.
3. Cook on low for approximately 7 to 8 hours or until tender. Enjoy over rice with steamed veggies, or shred to make BBQ sandwiches or yummy quesadillas!

Creamy Slow Cooker Chicken Saltimbocca

By: Claire from [A Little Clairification](http://www.ALittleClairification.com)



Creamy Slow Cooker Chicken Saltimbocca is a spinoff of the Italian Veal Saltimbocca. "Saltimbocca" translates to "jump into the mouth" in Italian, which tells you that this is one delicious dinner. The cooking process is a little more intensive than your typical weeknight dinner, so make this slow cooker chicken recipe on the weekend when you have more time. However, this delicious dish is completely worth the extra effort. If you haven't tried a new Italian dish in a while, do it now with this incredible stuffed chicken recipe.

Slow Cooker Time HIGH: 4 hours

Ingredients:

- 4 (4-ounce) boneless skinless chicken breast halves
- 8 to 12 fresh sage leaves (optional)
- 8 thin slices prosciutto
- 6 to 8 slices Gruyere cheese
- ¼ cup all-purpose flour
- ¼ cup grated Parmesan cheese
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons vegetable or olive oil
- 1 can condensed cream of chicken soup
- ¾ cup white wine or chicken stock

Instructions:

1. In a sealed freezer bag, pound the chicken breasts to ¼-inch thickness.
2. Arrange 2 to 3 sage leaves on each piece of chicken.
3. Top each piece with two thin slices of prosciutto and cheese slices to cover. Depending on the Gruyere, this may take 2 to 3 smaller slices.
4. Roll the chicken up tightly as with a jelly roll, folding in the ends first. Secure with toothpicks.
5. On a shallow plate, combine the flour, Parmesan cheese, salt & pepper.
6. Roll chicken in flour mixture and refrigerate for 30 minutes to an hour.
7. In a large skillet over medium-high heat, brown the chicken rolls in oil on all sides and remove from heat.
8. While the chicken browns, combine the soup and wine in a slow cooker on low heat.
9. Add the chicken rolls and spoon the sauce over the top.
10. Cover and cook on low until meat is no longer pink, about 4 hours. About half way through, turn the chicken and coat again.
11. Remove the chicken to a serving platter and, once slightly cooled, remove the toothpicks. Serve with the sauce on top or on the side with your favorite side dishes.

Dump and Go Chicken Stroganoff

By: Andi from [The Weary Chef](#)



When you need an easy dinner to put on the table during the middle of the work week, this Dump and Go Chicken Stroganoff is just the thing. Place your main ingredients in your slow cooker and let everything simmer together for about three hours. There's nothing simpler than slow cooker chicken recipes for dinner, and this stroganoff dish is one of the best we've found! With Italian salad dressing, cream cheese, cream of chicken soup and sour cream in the mix, it's easy to see how this rich and delicious chicken supper is a family favorite. Yum!

Serves: 4

Ingredients:

- 4 boneless, skinless chicken breasts, cut into bite-sized pieces
- 2 tablespoons butter
- 1 (0.7 ounce) packet Zesty Italian salad dressing mix
- 4 ounces reduced-fat cream cheese
- 1 (10.75-ounce) can reduced-sodium cream of chicken soup
- ¼ cup sour cream (reduced fat or regular is fine)
- 1 (12 to 16-ounce) bag whole wheat egg noodles

Instructions:

1. Place chicken, butter, and salad dressing mix into slow cooker. Cook on low 2 to 3 hours, until chicken is cooked through. Stir occasionally during cooking process.
2. Stir in soup and cream cheese. Cook on high for 30 minutes. Meanwhile, cook egg noodles according to package directions. Drain and set aside.
3. Add sour cream and stir stroganoff until evenly combined. Serve over warm egg noodles, or you can stir the noodles into the chicken mixture and serve it that way.

“Loaded” Chicken Tater Tot Casserole

By: Lisa from [Blogghetti](#)



This isn't your average tater tot casserole recipe. We call this "Loaded" Chicken Tater Tot Casserole because it's loaded with bacon, cheese, and chicken. This killer combination of ingredients makes this dish unforgettable and a guaranteed instant family favorite. Only six ingredients go into the easy slow cooker meal. Throw it together in just 15 minutes, then let it cook in your slow cooker for several hours. Just like that, you'll have a delicious casserole ready to feed the whole family.

Slow Cooker Time LOW: 4 to 6 hours

Ingredients:

- 1 (32 ounce) bag frozen tater tots
- 1 (3 ounce) bag bacon pieces
- 1 pound boneless, skinless raw chicken breasts, diced
- 2 cups shredded cheddar cheese
- $\frac{3}{4}$ cup milk
- Salt and pepper, to taste

Instructions:

1. Spray slow cooker with nonstick cooking spray. Place half of the frozen tater tots on the bottom of the slow cooker. Sprinkle with $\frac{1}{3}$ of the bacon pieces. Top with $\frac{1}{3}$ of the cheese. Add the chicken on top. Season with salt and pepper.
2. Add $\frac{1}{3}$ of the bacon pieces and $\frac{1}{3}$ of the shredded cheese. Place the rest of the frozen tater tots on top.
3. Finish with the remaining cheddar cheese bacon pieces. Pour $\frac{3}{4}$ cup milk all over the top.
4. Cover and cook on low about 4 to 6 hours. Check it at the 4 hour mark as some slow cookers do cook faster than others.

Simmering Slow Cooker Chicken and Dumplings

By: [Campbell's Kitchen](#)



Combine chicken, potatoes, carrots, and celery in a creamy sauce and top with tender dumplings and what do you get? A deliciously easy Simmering Slow Cooker Chicken and Dumplings dinner from Campbell's Kitchen! This is one of those beyond-simple slow cooker recipes you'll keep coming back to; it's just so good! Your family will beg for this recipe again and again.

Ingredients:

- 6 skinless, boneless chicken breast halves (about 1 ½ pounds), cut into 1-inch pieces
- 2 medium Yukon gold potatoes, cut into 1-inch pieces (about 2 cups)
- 2 cups baby-cut carrots
- 2 stalks celery, sliced (about 1 cup)
- 2 (10 ¾-ounce) cans Campbell's Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
- 1 cup water
- 1 teaspoon dried thyme leaves, crushed
- ¼ teaspoon ground black pepper
- 2 cups all-purpose baking mix
- ⅔ cup milk

Instructions:

1. Stir the chicken, potatoes, carrots and celery in a 6-quart slow cooker.
2. Stir the soup, water, thyme and black pepper in a medium bowl. Pour the soup mixture over the chicken and vegetables.
3. Cover and cook on LOW for 7 to 8 hours or until the chicken is cooked through.
4. Stir the baking mix and milk in a medium bowl. Drop the batter by spoonful onto the chicken mixture. Increase the heat to high. Tilt the lid to vent and cook for 30 minutes or until the dumplings are cooked in the center.

Slow Cooker Chicken Noodle Casserole

By: Erin from [Table for Seven](#)



This all in one meal is so easy to prepare, you'll wish you'd have found it sooner! When you have a busy day, there's nothing better than an effortless dinner recipe like this one for Slow Cooker Chicken Noodle Casserole. Warm and hearty, this chicken casserole recipe tastes just like the kind Mom used to make, but doesn't take nearly as much work! Just five simple ingredients and 4 hours in the slow cooker is all it takes to make this yummy meal. We can never get enough slow cooker casserole recipes and this one is now at the top of our list!

Slow Cooker Time HIGH: 4 hours

Ingredients:

- 1 pound chicken breast
- 10 ounce can of cream of chicken soup
- 10 ounce water
- 8 ounce chicken broth
- 12 ounce wide egg noodles

Instructions:

1. Spray slow cooker with non-stick cooking spray or line with slow cooker liners/parchment paper.
2. In a mixing bowl, mix together soup, water and broth. Place chicken in slow cooker. Pour soup mixture on top.
3. Cook on high for 3 hours. Remove chicken. Cut or shred.
4. Put back into slow cooker. Add noodles (dry pasta, not cooked) and cook an additional hour, stirring occasionally.

Favorite Slow Cooker Chicken Parmesan

By: Jane from [Jane's Adventures in Dinner](#)



This Favorite Slow Cooker Chicken Parmesan recipe is a healthier way to make chicken Parmesan, mainly because there is no frying involved. The slow cooker works as an oven and slowly browns the chicken as it cooks. For the breading, this recipe calls for a mixture of breadcrumbs, Parmesan cheese, crushed chilies, and dried basil. Let the chicken cook on low heat for about six hours. In the last thirty minutes, add the tomato sauce and mozzarella. Serve the chicken over pasta, with a salad (if you're looking for a healthier option), or in a sandwich.

Serves: 4

Ingredients:

- 1 cup breadcrumbs
- ½ cup fresh grated Parmesan
- ½ teaspoon crushed chilis
- 1 teaspoon dried basil
- 8 chicken thighs (boneless and skinless)
- 1 tablespoon olive oil
- ¾ cup tomato sauce
- 1 cup mozzarella

Instructions:

1. Mix the breadcrumbs, Parmesan, chilis, and basil together. Press the chicken thighs into the mixture and place in the slow cooker that's been coated with olive oil.
2. Cook on low heat for 6 hours or high for 4. The last 30 minutes top with tomato sauce and then the mozzarella.
3. Serve over pasta or with salad.

Slow Cooker Chicken and Dumplings

By: [Leigh Anne from Your Homebased Mom](#)



Get this easy chicken and dumplings recipe going in the morning and you'll have dinner waiting for you by the evening. Slow Cooker Bisquick Chicken and Dumplings is a chicken and dumplings recipe that uses Bisquick and a slow cooker, so the work is practically done for you. The creamy chicken mixture is topped with soft biscuits to make the perfect comfort food dish for the whole family. It's a dump and go recipe you'll want to keep forever.

Ingredients:

- 4 skinless, boneless frozen chicken breasts
- 2 tablespoons butter
- 1 teaspoon dried parsley
- ½ teaspoon garlic powder
- 1 teaspoon ground thyme
- 1 teaspoon marjoram
- Salt & pepper
- 1 (10.75 ounce) can cream of chicken and cream of celery
- 1 (10.75 ounce) can chicken broth
- 2 cups frozen carrots and peas

Dumplings

- 1 cup Bisquick
- ⅓ cup milk
- ¼ cup sour cream

Instructions:

1. Place frozen chicken, butter, and seasoning into slow cooker.
2. Mix together soups and pour over chicken.
3. Cover and cook on low for 6 hours or until chicken is tender.
4. Shred chicken in the pot and add in frozen vegetables.
5. Mix together Bisquick, milk, and sour cream.
6. Drop dumpling by tablespoon on top of chicken mixture.
7. Cover and cook on high for 1 to 1 ½ hours until dumpling is cooked through.

Slow Cooked Creamy Chicken and Wild Rice

By: [Campbell's Kitchen](#)



It takes only ten minutes to put five simple ingredients together in the slow cooker, and after it simmers away all day, you've got one delicious slow cooker dinner! Slow Cooked Creamy Chicken & Wild Rice will satisfy your family on a busy day. The rice and chicken make this a filling dish, while the carrots add some texture and flavor to this creamy dish. You're sure to add this delicious recipe to your weekly menu plan once you try it.

Slow Cooker Time LOW: 7 to 8 hours

Ingredients:

- 2 (10.75-ounces each) cans Campbell's Condensed Cream of Chicken Soup
- 1 ½ cup water
- 4 large carrots, thickly sliced (about 3 cups)
- 1 (6-ounce) package uncooked, seasoned long-grain and wild rice mix
- 8 skinless, boneless chicken breast halves (about 2 pounds)

Instructions:

1. Stir the soup, water, carrots, rice and seasoning packet in a 3 ½-quart slow cooker. Add the chicken and turn to coat.
2. Cover and cook on LOW for 7 to 8 hours or until the chicken is cooked through and the rice is tender.

Roast Chicken with Rosemary and Garlic

Roast a perfect, moist bird in your slow cooker. This three ingredient slow cooker recipe couldn't be simpler, and in hours you will have a succulent chicken on the table. Don't get overwhelmed by the fact that this is a whole chicken recipe; the slow cooker simplifies this recipe so that it's just as easy as any other dinner. You can easily have an elaborate dinner any night of the week with this simple recipe. Serve this tasty treat with mashed potatoes, rice pilaf and your favorite salad.

Ingredients:

- 5 pound whole roasting chicken
- 8 small sprigs of fresh rosemary
- 4 cloves garlic, halved

Instructions:

1. Remove excess fat from chicken. Remove giblets from chicken and refrigerate for another use. Rinse and drain chicken.
2. Starting at neck cavity, carefully loosen skin from breast with your fingers or knife by gently pushing between the skin and meat. Insert 2 garlic cloves and 2 rosemary sprigs under breast skin at edge of wings. Continue pulling skin and insert 2 rosemary sprigs and 2 garlic pieces under drumstick skin. Make a small slit in skin on each wing. Insert a garlic piece and a rosemary sprig into each. Insert 2 garlic pieces and 2 rosemary sprigs in body cavity.
3. Tie legs together and wings close to body. Place chicken, breast side down, in a 4 or 5-quart slow cooker.
4. Cover and cook on LOW 6 or 7 hours or until juices are clear when thick part of chicken is pierced with a knife.
5. Remove chicken from slow cooker and discard garlic and rosemary. Cut chicken into individual pieces and serve.

Slow Cooked Angel Chicken

By: [Lindsay from Normal Kitchen](#)



Nice and simple, this fantastic slow cooker recipe is great when you don't have time to make dinner, but still have a hungry family to feed. Made with only six ingredients, this creamy chicken is great over a bed of angel hair pasta to soak up all of the flavor. Making a delectable sauce, you're not going to want to miss a single bite of this one-of-a-kind recipe. Slow Cooker Angel Chicken may very well become your new favorite recipe for dinner.

Slow Cooker Time LOW: 6 to 8 hours

Ingredients:

- 2 to 4 boneless chicken breasts
- 1 packet dry Italian dressing mix
- 4 ounces cream cheese
- 3 tablespoons butter
- 1 can Cream of Chicken soup
- $\frac{3}{4}$ cup chicken broth or white wine
- Angel hair pasta, cooked

Instructions:

1. Place chicken in slow cooker. Combine dressing mix, cream cheese, butter, soup, and the chicken broth/white wine. Pour over chicken.
2. Turn slow cooker on low for 6 to 8 hours. Serve over cooked angel hair pasta.



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Slow Cooker Beef Recipes

All-Day Beef Tips and Rice

By: Andi from [The Weary Chef](#)



Some of the best slow cooker recipes are those for beef, because the meat always comes out moist and tender. All Day Beef Tips and Rice is an easy dump and go recipe for beef tips and vegetables that are served over rice. This dish includes everything you could possibly want in a meal. Plus, the chunks of beef are flavored with red wine, garlic, oregano and more, so they're full of flavor. If you're looking for a comforting all day meal, these beef tips are sure to make it into your meal plan rotation for good.

Serves: 5

Slow Cooker Time LOW: 8 hours

Ingredients:

- 1½ pounds beef stew meat
- 16 ounces baby carrots
- 8 ounces mushrooms, quartered
- 1 yellow onion, quartered and sliced
- 4 cloves garlic, crushed or minced (or 1 teaspoon garlic powder)
- 2 beef bouillon cubes
- 1 teaspoon dried oregano
- 1 cup red wine
- ½ cup half and half
- ¾ cup water
- Freshly ground black pepper to taste
- 1½ cup uncooked rice
- 1 tablespoon corn starch

Instructions:

1. Dump beef, carrots, mushrooms, onion, garlic, bouillon cubes, oregano, wine, half and half, water, and pepper into your slow cooker. Stir to combine.
2. Cook on low for 8 hours. If you are home, stir a couple times during the day.
3. A half hour before serving, prepare rice according to package directions. (If you are serving brown rice, allow longer for cooking time.)
4. While rice cooks, add corn starch to ½ cup cold water, and mix very well with a whisk or fork. Stir this corn starch slurry into the beef mixture in your slow cooker.
5. To serve these slow cooker beef tips, place rice in a bowl, and scoop beef and vegetables over the rice. Enjoy!

Dump and Go Chinese Beef and Broccoli

By: Amanda from [Fake Ginger](#)



The best thing about this Chinese food recipe is that you can dump all the ingredients in your slow cooker in the morning, and it will practically cook itself. Dump and Go Chinese Beef and Broccoli is a slow cooker dinner recipe for tender beef and broccoli in a mouthwatering sauce. No need to order takeout with this easy recipe - it tastes just as good as the restaurant version without leaving the house! Serve with rice for the perfect balance meal on a busy weeknight.

Slow Cooker Time LOW: 6 hours

Ingredients:

- 1 pound beef chuck roast, cut into thin strips
- 1 cup beef broth
- ½ cup low-sodium soy sauce
- ⅓ cup brown sugar
- 1 tablespoon sesame oil
- 3 garlic cloves, minced
- 2 tablespoons cornstarch
- 2 tablespoons water
- 2 cups frozen broccoli
- Rice, for serving

Instructions:

1. In the insert of your slow cooker, whisk the beef broth, soy sauce, brown sugar, sesame oil, and garlic. Place beef in liquid and toss to coat.
2. Cook on low for 6 hours.
3. After the 6 hours, whisk together the cornstarch and water and add to the slow cooker. Stir and continue to cook for 30 minutes so the sauce can thicken.
4. Add broccoli and toss together. The broccoli will cook within minutes.
5. Serve over rice, if desired.

Barbecue Beef Short Ribs with Vegetables



This recipe couldn't be simpler. The ingredient list may be a bit daunting, but when you see the instructions, you'll definitely want to try this one. Just throw all of your ingredients into the slow cooker and let the flavors cook together. The final result is a rich meal that is perfect for special occasions. You can serve this as a large family dinner or an easy dinner for two – either way, short ribs will become your new favorite dinner dish!

Ingredients:

- 3 ½ pound beef short ribs
- 1 tablespoon vegetable oil
- 1 large onion, cut into wedges
- 1 cup water
- 1 cup tomato ketchup
- ½ cup red wine vinegar
- 1 tablespoon paprika
- 1 teaspoon curry powder
- ½ teaspoon chili powder
- ½ teaspoon dry mustard
- 2 teaspoon salt
- 4 medium potatoes, peeled
- 4 medium carrots, pared, cubed
- 1 tablespoon cornstarch, optional
- ¼ cup water

Instructions:

1. Mix together short ribs, oil, onion, water, ketchup, vinegar, paprika, curry powder, chili powder, dry mustard, salt, potatoes, carrots, and cornstarch.
2. Cook on low for 6 to 8 hours.

Slow Cooked Carolina Beef Brisket

By: [Campbell's Kitchen](#)



Good things are worth the wait! This flavor-packed Slow Cooked Carolina Beef Brisket cooks all day so you can come home to a fork-tender delicious dinner. If all slow cooker recipes were this delicious, we'd never eat anything else! Find out how to prepare this great lazy-day recipe, and you'll soon be making it all the time. This brisket recipe is perfect for weeknight dinners, large family dinners, and even for special occasion dinners.

Slow Cooker Time LOW: 8 to 9 hours

Slow Cooker Time HIGH: 4 to 5 hours

Ingredients:

- 1 (16 ounce) jar Pace® Picante Sauce
- ½ cup molasses
- ¼ cup cider vinegar
- 2 tablespoons reduced-sodium Worcestershire sauce
- 1 large onion, sliced (about 1 cup)
- 1 beef brisket (3 to 4 pounds)

Instructions:

1. Stir the picante sauce, molasses, vinegar, Worcestershire and onion in a 5-quart slow cooker. Add the beef, trimming to fit, if needed, and turn to coat.
2. Cover and cook on LOW for 8 to 9 hours or on HIGH for 4 to 5 hours until the beef is fork-tender.

Barbecue Sloppy Joes



Sloppy Joes are everyone's childhood favorite. Re-live the memories with this tasty recipe that can be made in a slow cooker. Barbecue Sloppy Joes are a fantastic option for a weeknight dinner all year round. You can serve it at a barbecue over the summer or as comfort food in the colder months. No matter when you serve this dish, you can be sure that it will please absolutely everyone in your family! Serve it as a sandwich or just eat the meat filling without a bun.

Ingredients:

- 2 pound hamburger
- ½ cup onion
- ¼ cup celery
- 1 tablespoon Worcestershire Sauce
- 1 teaspoon vinegar
- 1 teaspoon mustard
- ½ cup ketchup
- 5 tablespoon brown sugar
- 2 tablespoon lemon juice

Instructions:

1. Mix hamburger, onion, celery, Worcestershire Sauce, vinegar, mustard, ketchup, brown sugar, and lemon juice together in the slow cooker and let cook all day.

Barbecue Brisket and Noodles



Recreate grandma's brisket with this easy slow cooker recipe. Making brisket in a slow cooker is the best way to ensure that the meat is soft and tender. You will love the combination of the rich barbecue sauce and the spicy horseradish. These flavors bring out the natural flavor of the brisket and add depth to the dish. This is a meal that kids and adults alike will love, especially if you serve it with noodles and some steamed or roasted vegetables on the side.

Slow Cooker Time LOW: 6 hours

Ingredients:

- 2 ½ pound beef brisket
- 1 cup bottled hickory-smoke barbecue sauce
- 1 tablespoon prepared horseradish
- 1 teaspoon prepared mustard
- ¼ teaspoon salt
- ½ teaspoon ground black pepper
- 12 ounce wide noodles

Instructions:

1. Place brisket in slow cooker. In a small bowl, combine barbecue sauce, horseradish, mustard, salt, and pepper. Pour over brisket.
2. Cover and cook on low for 7 to 8 hours or until brisket is tender.
3. Cook noodles according to package directions; drain.
4. Slice meat. Arrange sliced meat on noodles and top with sauce.

Beef and Vegetable Stew

This hearty beef and vegetable stew combines flavors for a wonderfully warm winter meal. The potatoes in this stew make this a filling dish, so you don't need to make any sides. Plus, you can add any of your favorite vegetables in addition to the ones listed as part of the ingredients. This is one of those classic recipes that you need to learn how to make at some point in your life, so why not now? This beef stew recipe will keep you warm and full all year long.

Ingredients:

- 6 medium white potatoes (about 2 pounds) peeled and cubed
- 6 medium carrots, peeled and cut diagonally into ¼-inch slices
- 1 onion, coarsely chopped
- 1 celery rib, chopped
- 2 pounds beef stew meat or chuck roast, trimmed of fat and cut into 1-inch cubes
- 3 tablespoons all-purpose flour
- ½ cup beef broth
- 1 cup dry red wine
- 1 can corn, drained
- 1 can green bean, drained
- ½ bag frozen peas
- Salt and pepper, to taste

Instructions:

1. In a 6-quart slow cooker, mix the potatoes, carrots, onion and celery. Toss the beef with flour to coat evenly. Add to the slow cooker. Top with the beef broth and red wine, pepper and salt. Cover and cook on the high setting for 1 to 1 ½ hours.
2. Reduce the heat setting to low and cook 7 hours longer, or until the beef is tender, stirring once or twice during cooking.
3. Add the corn, beans and peas and cook for one more hour or until hot through. Season with salt and pepper to taste.

Slow Cooker BBQ Meatballs

Spice up your favorite meatballs with this easy, saucy slow cooker meatball recipe. Form and cook meatballs and then drop them in your slow cooker and let them absorb the rich, flavorful sauce. Even though the sauce only includes three ingredients, it has so many different complex flavors, from sweet to spicy. That's why this meatball recipe is one of the best dinners you can make in a slow cooker. These meatballs work great on sub rolls or with pasta for a full meal.

Ingredients:

- 1 ½ cup chili sauce
- 1 cup grape jelly or jam
- 2 teaspoon Dijon mustard
- 1 pound meatballs, cooked

Instructions:

1. Combine chili sauce, grape jelly and mustard in slow cooker; stir well. Cover and cook on high while preparing meatballs.
2. Add cooked meatballs to sauce in slow cooker. Stir well to coat, cover and cook on Low for 6-10 hours or High for 4 hours. (Low is recommended.)

Notes:

To serve as appetizers, make small meatballs and serve on toothpicks. To serve as a main meal, make regular size meatballs and serve over flat noodles.

Pot Roast with Noodles

This tasty pot roast is an easy way to make a restaurant quality meal at home. You'll want to save this recipe for special occasions and holidays because it is certainly a treat. The secret to this pot roast is the quick-cooking tapioca which both adds sweetness and serves as a moistener for this delicious dish. But the other ingredients add so much additional flavor that this unique pot roast recipe will soon become a family favorite. This weeknight dinner recipe is sure to bring the whole family together!

Ingredients:

- 2 ½ pound beef chuck roast
- 1 tablespoon cooking oil
- 2 carrots, sliced
- 2 stalks celery, sliced
- 1 onion, sliced
- 2 cloves garlic, minced
- 1 tablespoon quick-cooking tapioca
- 1 (14-ounce) can Italian-style stewed tomatoes
- 6 ounce can Italian-style tomato paste
- 1 tablespoon brown sugar
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 bay leaf
- 8 ounce wide noodles, cooked

Instructions:

1. In a large skillet, brown roast on all sides in hot oil. Transfer to slow cooker.
2. Add carrots, celery, onion, garlic, and tapioca to slow cooker.
3. In a small bowl, combine tomatoes, tomato paste, brown sugar, salt, pepper, and bay leaf; pour over meat.
4. Cover and cook on Low for 10 to 12 hours or on High for 5 to 6 hours. Discard bay leaf. Cut meat up and serve over hot cooked noodles.

Beef Stew with Sun-Dried Tomatoes

This hearty beef stew has an extra dimension of flavor with tasty sun-dried tomatoes. The tomatoes add sweetness that you normally don't have in beef stew. The flavors of the meat and the tomatoes meld together as they cook in the slow cooker. Plus, the potatoes make this recipe extremely satisfying; it's a whole meal in one dish! Cook this in your slow cooker all day and enjoy a warm, delicious meal as an end to a chilly fall or winter day.

Ingredients:

- 1 cup sun-dried tomatoes, not oil-packed
- 1 ½ pound beef stew meat
- 12 new potatoes (1 ½ pounds)
- 1 onion, in 8 wedges
- 1 (8-ounce) bag baby-cut carrots
- 2 cup water
- 1 ½ teaspoon seasoned salt
- 1 bay leaf
- ¼ cup water
- 2 tablespoon all-purpose flour

Instructions:

1. Rehydrate tomatoes as directed on package; drain and coarsely chop. Mix tomatoes and remaining ingredients except ¼ cup water and the flour in 3 ½ to 4-quart slow cooker. Cover and cook on low heat setting 8 to 9 hours or until vegetables and beef are tender.
2. Mix ¼ cup water and the flour; gradually stir into beef mixture.
3. Cover and cook on High 10 to 15 minutes longer or until slightly thickened. Remove bay leaf.

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Slow Cooker Pork Recipes

Crazy Slow Cooker Pork Chops



The only crazy thing about these pork chops is that they aren't prepared in the oven! Make salty, fragrant pork chops using this slow cooker pork chops recipe. It tastes just like oven-made! After your first bite, you'll want to use your slow cooker to make all of your pork chop recipes. Seasoned with garlic, oregano, and sage, Crazy Slow Cooker Pork Chops have a flavor that is absolutely mouthwatering. Serve with a side of wild rice and your favorite veggies, and you'll have yourself a meal fit for a king.

Slow Cooker Time LOW: 6 hours

Ingredients:

- 4 pork loin chops, lean
- 1 medium onion, sliced
- 1 teaspoon butter
- Salt and pepper, to taste
- 1 tablespoon garlic powder
- 1 teaspoon sage
- 1 teaspoon oregano
- 1 teaspoon basil
- 1 cup chicken broth
- 2 cloves of garlic, minced
- 1 teaspoon paprika
- ¼ teaspoon cayenne pepper
- Parsley, garnish

Instructions:

1. In a large bowl melt butter and whisk together the broth and seasoning. Pour mixture into slow cooker.
2. Place onions and garlic in slow cooker and place the pork chops on top of them.
3. Place a slice of butter on top if you'd like and cook on LOW for 6 hours, or until chops are tender and onions are done. When done, serve with your favorite vegetables and sprinkle on fresh or dry parsley.

Slow Cooker Golden Mushroom Pork and Apples

By: [Campbell's Kitchen](#)



Slow cooker pork recipes often work great because pork holds moisture and tenderness well. This traditional pork chop recipe has all the trimmings--apples, mushrooms and brown sugar, combined for a sweet and savory flavor. It only takes ten minutes to prep this one, so you can have a fantastic, gourmet dinner with minimal effort. Spend less time in the kitchen and more time doing the things you love with this slow cooker recipe!

Slow Cooker Time LOW: 8 to 9 hours

Slow Cooker Time HIGH: 4 to 5 hours

Ingredients:

- 2 (10 ¾-ounce) cans Campbell's Condensed Golden Mushroom Soup
- ½ cup water
- 1 tablespoon packed brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried thyme leaves, crushed
- 8 boneless pork chops, ¾-inch thick
- 4 large Granny Smith apples, sliced
- 2 large onions, sliced

Instructions:

1. Stir the soup, water, brown sugar, Worcestershire and thyme in a 4-quart slow cooker. Add the pork, apples and onions.
2. Cover and cook on LOW for 8 to 9 hours or HIGH for 4 to 5 hours, until the pork is cooked through.

3-Ingredient Ranch Pork Chops

By: Sarah from [Raining Hot Coupons](#)



Easy dinner recipes don't get much more effortless than this 3-Ingredient Ranch Pork Chops supper dish. Just combine the required ingredients in your slow cooker and let everything simmer together for four to seven hours. This is one of those great slow cooker recipes that's perfect for days when you're too busy to cook but still want a flavorful meal to enjoy at night. If you love pork chops and Ranch, you'll go crazy for this yummy dinner recipe that combines the two in a simple yet incredible way!

Slow Cooker Time HIGH: 4 hours

Slow Cooker Time LOW: 7 hours

Ingredients:

- 2 cans cream of chicken soup
- 4 to 6 pork chops
- 1 packet Ranch dressing

Instructions:

1. Combine cream of chicken soup, pork chops, and Ranch dressing in the slow cooker and cook on high for 4 hours or low for 6 to 7 hours.
2. Enjoy!

Other Slow Cooker Recipes

Slow Cooker Macaroni and Cheese

This macaroni and cheese recipe takes Southern baked macaroni and cheese one step further and does it in a slow cooker. Who'd have thought that mac and cheese could be done in a slow cooker? This recipe is a simple take on classic macaroni and cheese, with cheese, milk, and margarine as the base ingredients in the sauce. This recipe is perfect for a main dish or a side. Try it today and you'll be glad you did!

Ingredients:

- 8 ounces macaroni, cooked and drained
- 2 tablespoons oil
- 1 (12-ounce) can evaporated milk
- 1 ½ cup milk
- 1 teaspoon salt
- 1 dash black pepper
- 3 cups shredded cheddar cheese
- 1 stick margarine
- 2 eggs, well beaten

Instructions:

1. Mix 2 ½ cups cheese and margarine into macaroni while hot.
2. Add oil, evaporated milk, milk, salt, pepper, and eggs, then mix well.
3. Grease slow cooker well. Pour in to slow cooker and sprinkle other ½ cup cheese over top. Cook on low for 3 to 4 hours.

Slow Cooker Tortilla Soup



In this wonderful recipe, Mexican ingredients and flavors are slow cooked for one the ultimate soup recipes. Loaded with beans and corn for that southwest flare that you love, all you have to do is add the ingredients in the slow cooker and wait for the soup to be ready. Serve this soup all year long – it's perfect for absolutely any season! The soup itself tastes great, but the recipe also includes instructions for making tortilla strips to dip in the soup. Zesty and irresistible, you'll love this fantastic soup recipe.

Ingredients:

- 2 pounds low-fat ground beef
- 2 cups water
- 1 large onion, peeled, chopped
- 1 Serrano chili pepper
- 1 (15-ounce) can chili beans
- 1 (15-ounce) can kidney beans
- 1 (15.25-ounce) can yellow corn
- 2 (15-ounce each) cans tomato sauce
- 1 (15-ounce) can diced tomatoes
- 2 packets taco seasoning
- 4 large tortillas
- ½ cup vegetable oil

Instructions:

1. Brown ground beef in skillet over medium heat; drain and set aside. Peel and chop onion; set aside. Slice pepper, reserving seeds; set aside.
2. Add ground beef, water, onion, pepper, chili beans, kidney beans, corn, tomato sauce, tomatoes, and taco seasoning to 6-quart slow cooker and cook on low for 8 hours.
3. Using a pizza cutter or sharp knife, slice tortillas into small strips; fry in vegetable oil over medium-high heat until lightly golden brown. Drain on paper towel and serve with soup.

Easy All Day Slow Cooker Turkey Breast

By: Lori from [Who Needs a Cape?](#)



If you're in the mood for turkey but don't want to make a whole bird, try this Easy All Day Slow Cooker Turkey Breast! It's a slow cooker recipe for turkey breast that cooks all day and comes out moist and delicious. You can even use the leftover liquid in the slow cooker to make an easy gravy. With a recipe this easy, you can have Thanksgiving dinner all year long! Serve it with your favorite comforting sides for a delicious dinner the whole family will love no matter what time of year.

Serves: 6

Slow Cooker Time LOW: 8 hours

Ingredients:

- Bone-in turkey breast, thawed
- 3 tablespoons butter, softened
- 2 tablespoons sage, thyme, or other preferred seasonings

Instructions:

1. Spray slow cooker with non-stick cooking spray.
2. Place turkey breast in slow cooker with breast side up.
3. In small bowl combine softened butter and seasonings of choice. Rub seasoned butter on exposed turkey.
4. Place lid on and cook on low 8 hours, depending on the size of your turkey breast.
5. Remove turkey breast carefully – there will be liquid in slow cooker which you can transfer to a sauce pan to use for gravy.

Special Thanks



Sweet Little Bluebird



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