

# Slow-Cooker Cheesy Chicken & Potatoes

*www.velveeta.com*

## Servings: 6

*1 large green pepper, chopped*  
*1 pound (about 3) red potatoes, very thinly sliced*  
*1 teaspoon paprika*  
*8 (2 pounds) boneless/ skinless chicken thighs, halved*  
*1 can (10-3/4 ounce) condensed cream of chicken soup*  
*1/4 pound (4 ounce) Velveeta cheese, cut into 1/2-inch cubes*  
*1 tablespoon Worcestershire sauce*  
*1/4 cup fresh parsley, chopped*

## Preparation Time: 20 minutes

Place the peppers in a slow cooker sprayed with cooking spray. Top with the potatoes.

Sprinkle paprika over the chicken. Place four thighs in the slow cooker. Cover with the soup and the remaining thighs. Place the lid on the cooker.

Cook on LOW for six to eight hours (or on HIGH for three to four hours).

Use a slotted spoon to transfer the chicken and vegetables to a platter. Cover to keep warm.

Set the slow cooker on HIGH heat.

Add the Velveeta cheese and Worcestershire sauce to the reserved liquid in the slow cooker. Stir. Cover with the lid. Cook for 5 minutes. Stir until the Velveeta is completely melted and the sauce is well blended.

Spoon over the chicken and vegetables. Top with parsley.

Start to Finish Time: 6 hours 20 minutes

---

Per Serving (excluding unknown items): 58 Calories; 3g Fat (38.6% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 3mg Cholesterol; 356mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.

Chicken, Slow Cooker

