

Recipe Collection



Crockpot Buffalo Chicken Pasta

Steven Crane



Ingredients

- 3-4 lbs boneless, skinless chicken breasts, cut into 1-inch chunks
- 2 10.5 oz cans condensed cream of chicken soup
- ¼ cup buffalo wing sauce
- ½ teaspoon salt
- 1 teaspoon garlic powder
- 2 cups sour cream
- ½ cup ranch dressing
- 1 cup mozzarella cheese
- 1 lb penne pasta, cooked

Directions

In a slow cooker, mix the cream of chicken soup and buffalo wing sauce.

Season your chicken chunks with salt and garlic powder and a little pepper too.

Add the chicken to the sauce and stir well. Cover and cook on low for 7-8 hours or on high for 3-4 hours (until chicken is thoroughly cooked).

About a half hour before serving, start the water for your pasta. While you're waiting for the water to boil, turn your slow cooker to low. Add in sour cream and ranch dressing. This will cool down the spicy flavors a bit and make it thick and creamy.

Stir in shredded mozzarella.

Keep stirring until well-mixed. When penne noodles are cooked and well-drained, add them to the buffalo chicken mixture in your slow cooker. And mix some more. Ta – Da !!!

Garnish with green onion or parsley.

Notes: