

# **Creamy Crock-pot Chicken and Broccoli Over Rice**

3-4 boneless chicken breasts

1 10oz can cream of chicken soup

1 10 oz can cheddar soup

1 14 oz can chicken broth

$\frac{1}{2}$  teaspoon salt

$\frac{1}{4}$  teaspoon garlic salt seasoning

1 cup sour cream

6 cups broccoli florets, just fork tender (cook it in boiling water for 3-4 minutes)

1 cup shredded cheddar cheese

## **How to make it :**

Place soups, chicken broth, salt, and garlic seasoning into a crock-pot over low heat. Whisk until smooth. Place chicken in, pressing to the bottom. Cover lid and cook on low for 6 hours or on high for 3 hours.

When chicken is cooked, use 2 forks to shred into bite size pieces. Stir in sour cream and broccoli.

Serve over steamed rice and sprinkle with cheese. 4-6 servings