



Ingredients

- 1lbs small potatoes
- 3 boneless skinless chicken breasts (cut chicken into 1" pieces)
- 1 stalk of celery (chopped)
- 1/2 medium onion (finely chopped)
- 3-4 large carrots (thinly sliced)
- 1 teaspoon salt
- 1 teaspoon dried parsley
- 1 teaspoon dried thyme
- 1/4 teaspoon black pepper
- 3 cups chicken or vegetable broth
- 2/3 cup of cream or milk
- 4 tablespoons corn starch
- 1/2 cup shredded Parmesan cheese

Instructions

- Add potatoes, chicken, celery, onion, carrots, garlic, salt, parsley, thyme, pepper and broth to a 4-6 quart slow cooker.
- Cover and cook on low for 4 hours or until chicken is cooked through and potatoes are tender (this could take up to 6 hours depending on the temperature of your slow cooker - cutting potatoes and chicken into smaller pieces will speed cooking time)
- Set slow cooker to high. Stir together cream and corn starch and stir into slow cooker, along with Parmesan cheese. Cover and cook another 30 minutes or until sauce has thickened to your preference