# Slow Cooker Marry Me Chicken Sandwiches

Adsy.Pw · 10/10/2025

**Prep Time**

30

**Dificult**

Medium

**Servings**

1

**Description**

Slow Cooker Marry Me Chicken Sandwiches by Adsy.Pw

**Ingredients**

- 2 lbs (900 g) boneless
- skinless chicken breasts
- 1 cup heavy cream
- ½ cup chicken broth
- ½ cup grated Parmesan cheese
- ½ cup sun-dried tomatoes
- chopped
- 3 cloves garlic
- minced
- 1 tsp Italian seasoning
- ½ tsp crushed red pepper flakes (optional for spice)
- Salt and black pepper
- to taste
- 1 tbsp cornstarch + 2 tbsp water (optional
- if you want a thicker sauce)
- 2 tbsp butter
- 6 brioche or sandwich buns
- toasted
- 6 slices provolone or mozzarella cheese
- Fresh spinach or baby arugula (optional for garnish)

**Instructions**

1. Prepare the slow cooker: Lightly grease or spray the inside with nonstick spray. Add the ingredients: Place chicken breasts in the slow cooker. Pour in heavy cream
2. chicken broth
3. Parmesan
4. sun-dried tomatoes
5. garlic
6. Italian seasoning
7. red pepper flakes
8. salt
9. and pepper. Stir gently to combine. Cook: Cover and cook on LOW for 4–5 hours or HIGH for 2½–3 hours
10. until chicken is tender and fully cooked. Shred the chicken: Remove chicken and shred with two forks. Return shredded chicken to the sauce and mix well. Thicken (optional): If the sauce is too thin
11. stir in a cornstarch slurry (1 tbsp cornstarch + 2 tbsp water) and cook for an additional 10–15 minutes on HIGH until it thickens slightly. Stir in butter to make it silky and rich. Assemble the sandwiches: Layer shredded chicken on toasted buns
12. top with provolone or mozzarella cheese
13. and let it melt. Add spinach or arugula if desired. Serve: Serve warm — creamy
14. savory perfection in every bite!