

## Slow Cooker Chicken Alfredo Tortellini

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Servings: 6

### Ingredients

- 1.5 lbs frozen, boneless, skinless chicken breasts (or use thawed chicken breasts, if preferred)
- 3 1/2 cups alfredo sauce divided
- 1 tsp minced garlic
- 1/2 tsp black pepper
- 4 cups refrigerated three cheese tortellini
- Garnish: black pepper and parsley

### Steps

1. Place the frozen, boneless, skinless chicken breast in the crockpot. Add 2 1/2 cups of warm Alfredo sauce.
2. Cover and cook on high for 6-8 hours, until fully cooked. Separate frozen chicken breasts that are stuck together after a couple of hours of cooking, if necessary. (If using thawed chicken breasts, cook on low for 4-6 hours)
3. Tear or cut the chicken into pieces.
4. Add 1 cup Alfredo sauce, minced garlic, black pepper and refrigerated three cheese tortellini. Cover and cook on high for 15 minutes until tender and heated through.
5. Garnish with black pepper and parsley.

