

# All-Star Slow Cooker Recipes



**9** of Our  
**BEST**  
Slow Cooker  
Main Dishes

**ALLFREESLOWCOOKERRECIPES** 🍷

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

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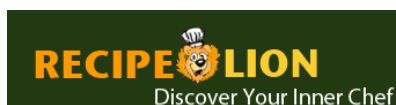
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## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

Letter from the Editor

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Dear Slow Cooking Enthusiast:

Main dishes make the meal, and slow cooker main dish recipes are super handy when you're trying to prepare weeknight meals on a busy schedule. Whether you prefer slow cooker beef main dish recipes, chicken main dish recipes, or even main dish pork recipes, we have a wide variety of simple slow cooker recipes from which to choose on AllFreeSlowCookerRecipes.com. We've rounded up some of our best slow cooker main dish recipes into all-star collection with our latest free eCookbook, *All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes*.

*All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes* offers you a wide selection of delicious slow cooker main dish recipes that are simple to prepare. Make extraordinary weeknight meals that will wow your family at dinner time. This eCookbook has something for everyone's taste and preference. Try your hand at elegant and easy All Day Slow Cooker Swiss Steak (page 7). Or, cook up restaurant-style Chinese orange chicken with our recipe for Slow Cooker Crispy Orange Chicken (page 12). Or, if pork is what your family craves, be sure to sample our recipe for All-Day Fall-Off-The-Bone BBQ Ribs (page 21). Your family will fall in love with these slow cooker main dish all-stars!

For more excellent slow cooker recipes, be sure to visit [AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com). While you're there, subscribe to AllFreeSlowCookerRecipes' free [The Slow Cooker Chronicle](#) newsletter to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

*Blair Chavis, Editor, AllFreeSlowCookerRecipes*

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## SLOW COOKER BEEF MAIN DISH RECIPES

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### ALL DAY SLOW COOKER SWISS STEAK

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BY: [JUDY FROM THE MIDNIGHT BAKER](#)

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[All Day Slow Cooker Swiss Steak](#) is a slow cooker Swiss steak recipe that tastes like it was difficult to make, but it's quite simple and delicious! This easy Swiss steak recipe is flavored with mushrooms, herbs, and wine. Heavy cream makes the gravy on this Swiss steak recipe rich and creamy. Flour also thickens the sauce. Serve it up with your favorite side, such as mashed potatoes, for an elegant and easy meal.

SERVES: 6

COOKING TIME: 5 HOURS ON HIGH; 8 HOURS ON LOW

#### INGREDIENTS

- 6 medium beef blade steaks (also known as “chicken steak”)
- 8 ounces fresh mushrooms, thinly sliced
- 1 medium onion, sliced
- 1 tablespoon fresh thyme, minced
- 1 ½ teaspoon sweet paprika
- ¾ cup chicken stock
- ¼ cup dry sherry
- ¼ cup flour
- 4 tablespoons oil
- Salt and pepper to taste
- 2 tablespoons fresh parsley, chopped
- ½ cup heavy cream

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### INSTRUCTIONS

1. Heat a heavy skillet or sauté pan over medium heat.
2. Add 1 tablespoon of the oil. Add the mushrooms; cover and cook for 5 minutes.
3. Remove cover and continue cooking until mushrooms begin to brown.
4. Remove from pan and place in the slow cooker. Return the pan to the heat.
5. Season the steaks with salt & pepper. Add 1 tablespoon of oil and brown the blade steaks nicely. Remove to a plate and set aside.
6. Return the pan to the heat and add 2 tablespoons of the oil.
7. Add the sliced onions, the thyme and the paprika. Stir and cook for about 1 minute.
8. Add the flour and stir well, cooking for about 1 minute.
9. Whisk in the sherry and chicken stock, scraping up all the browned bits at the bottom of the pan. Add the entire contents of the pan to the slow cooker.
10. Place browned steaks on top of the mushroom/onion mixture.
11. Cover and cook on LOW for 6 to 8 hours, HI for 4 to 5 hours.
12. Remove steaks to a serving plate and cover with aluminum foil to keep them warm.
13. Stir the cream and parsley into the liquid. Heat for another 10 minutes. Ladle gravy over steaks and serve.

### NOTES

1. Makes either 6 smaller servings or 3 larger servings.



## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### ALL DAY CREAMY BEEF STROGANOFF

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BY: [AMANDA FROM RECIPE SWAGGER](#)

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[All Day Creamy Beef Stroganoff](#) is a classic slow cooker beef stroganoff recipe that's easy to prepare. Canned cream of mushroom soup and onion soup mix make this easy beef stroganoff recipe extra simple! Sour cream and corn starch make the gravy extra thick and creamy. You can let the beef cook all day, which will make it tender and juicy. Serve it up over egg noodles for a complete meal, just like Grandma made!

COOKING TIME: 5 HOURS ON HIGH; 7 HOURS ON LOW

#### INGREDIENTS

- 2 pounds stew meat, sliced into bite-sized pieces
- 1 can fresh mushrooms (sliced as desired), optional
- 1 package onion soup mix
- 1 (10 ¾-ounce) can cream of mushroom soup
- 1 (12-ounce) can ginger ale
- 1 to 2 tablespoons corn starch
- 1 (8-ounce) container sour cream (room temperature)
- 1 package egg noodles (can use toast, biscuits, or mashed potatoes instead)

#### INSTRUCTIONS

1. Place frozen stew meat in the slow cooker.
2. Add mushrooms, onion soup mix, cream of mushroom soup, and ginger ale.
3. Cook on HIGH for approximately 4 to 5 hours or on LOW for 6 to 7 hours, stirring occasionally.
4. For the last hour, mix 1 to 2 tablespoons corn starch a small amount of water and add to thicken the sauce.
5. Add sour cream to taste.
6. Cook egg noodles according to package directions.
7. Serve stroganoff over noodles and enjoy.

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### SIX HOUR MOIST MEATLOAF

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BY: [TRACEY FROM THE KITCHEN IS MY PLAYGROUND](#)

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Make a classic and simple slow cooker meatloaf recipe with this recipe for [Six Hour Moist Meatloaf](#). Tomato sauce and Italian-style seasoned bread crumbs give this moist and tasty meatloaf a bit of an Italian-style spin. Once your meatloaf is all prepped, you can leave it to cook for five to six hours in your slow cooker while you go about your day. Serve it up with mashed potatoes and a green side for a complete and satisfying meal the whole family will love.

COOKING TIME: 6 HOURS ON LOW

#### INGREDIENTS - MEATLOAF

- 1 ½ pounds ground beef
- 2 eggs, beaten
- ¾ cup milk
- ¾ cup Italian-style seasoned bread crumbs
- 1 medium-sized onion, diced
- 1 teaspoon salt
- 1 teaspoon dried sage
- ½ teaspoon garlic powder
- ¼ teaspoon black pepper
- ½ cup tomato sauce\*

#### INGREDIENTS - MEATLOAF

- ½ cup tomato sauce\*
- 1 teaspoon yellow mustard
- ¼ teaspoon dried sage
- Pinch nutmeg
- Pinch black pepper

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### INSTRUCTIONS - MEATLOAF

1. Place all meatloaf ingredients in a large mixing bowl; mix until well combined.
2. Place meatloaf mixture in a slow cooker, covering the entire bottom and patting mixture to the shape of the slow cooker.
3. Cook on LOW setting for 5 to 6 hours.

### INSTRUCTIONS - SAUCE

1. Combine all sauce ingredients in a small bowl. Cover and refrigerate while the meatloaf cooks.
2. When the meatloaf has 30 minutes of cooking time remaining, spoon or pour out some of the grease in the slow cooker. Spread the sauce on top of the meatloaf. Turn the slow cooker to HIGH and cook for 30 more minutes.
3. Remove meatloaf to a serving plate (Author uses 2 spatulas to lift if from the slow cooker) and let stand for 5 minutes before slicing.
4. Slice and serve.

### NOTES

1. \*A total of 1 (8-ounce) can of tomato sauce is used in this recipe.
2. Change up the seasonings to suit your personal taste.

All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

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## SLOW COOKER CHICKEN MAIN DISH RECIPES

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### SLOW COOKER CRISPY ORANGE CHICKEN

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BY: [JENNIFER FROM CROCKPOT GOURMET](#)

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If orange chicken is one of your favorite dishes when you eat out at Chinese restaurants, why not recreate this restaurant classic at home? This [Slow Cooker Crispy Orange Chicken](#) is a cinch among slow cooker orange chicken recipes. Orange marmalade gives this chicken its bright orange flavor, while soy sauce and garlic sauce give it a savory punch. Serve it over rice for the ultimate Chinese-style dinner.

COOKING TIME: 3 HOURS ON HIGH; 6 HOURS ON LOW

#### INGREDIENTS

- 1 ½ to 2 pounds boneless skinless chicken breast, but into bite-sized chunks
- 2 tablespoons cornstarch
- 2 to 3 tablespoons olive oil
- ¾ cup orange marmalade
- 2 tablespoons soy sauce
- 1 teaspoon rice vinegar
- ½ teaspoon sesame oil
- ½ teaspoon chili garlic sauce
- ¼ to ½ teaspoon red pepper flakes
- 1/8 teaspoon salt
- Pinch of ground pepper

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### INSTRUCTIONS

1. Place cut-up chicken in bag with cornstarch and shake.
2. Add a teaspoon or so of water as needed for the cornstarch to form a light batter on the chicken.
3. Heat a nonstick skillet and lightly coat with olive oil.
4. Place the chicken in the skillet and cook for 2 to 3 minutes until lightly browned.
5. Turn over chicken and cook for 2 to 3 minutes on opposite side.
6. Place chicken in the slow cooker.
7. Mix the remaining ingredients in bowl or measuring cup.
8. Pour over top of chicken.
9. Cook on HIGH for 2 to 3 hours or LOW for 4 to 6 until chicken is fully cooked.

### NOTES

1. Cooking the chicken on LOW for 6 hours might make the chicken over-done. Since instructions indicate to cook the chicken a bit on the stove first, it may be best to be conservative and start with 4 hours if your slow cooker cooks very hot (some are hotter than others).

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### EASY ALL DAY SLOW COOKER CHICKEN AND DUMPLINGS

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BY: [SARAH FROM THE MAGICAL SLOW COOKER](#)

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This recipe for [Easy All Day Slow Cooker Chicken and Dumplings](#) is a fantastic, old-fashioned chicken and dumplings recipe. It's extra creamy, with the inclusion of two types of cream soup. Refrigerator biscuits make your job super easy. You can let this dumpling dish cook all day, so just prep it and go! You'll come home to the ultimate comfort food meal.

SERVES: 7

PREPARATION TIME: 10 MINUTES

COOKING TIME: 8 HOURS ON LOW

#### INGREDIENTS

- 2 chicken breasts
- 1 (10 ¾-ounce) can cream of chicken soup
- 1 (10 ¾-ounce) can cream of celery soup
- 1 (10 ¾-ounce) can filled with water
- 1 (14 ½-ounce) can chicken broth
- 4 carrots, sliced or diced
- 1 white onion, diced
- ½ teaspoon thyme
- ¼ teaspoon black pepper
- 1 cup frozen peas (optional)
- Pillsbury Grand Biscuits (8 biscuit-sized can) (author used 7 biscuits)
- Thyme for the top of the biscuits

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### INSTRUCTIONS

1. Put the cream of chicken, cream of celery, a soup size can of water, and chicken broth in your slow cooker. Whisk until smooth.
2. Add chicken breasts, carrots, onions, thyme, and black pepper to your slow cooker.
3. Cook on LOW for 8 hours.
4. When the 8 hours is up, shred the chicken with 2 forks right in the slow cooker.
5. Add peas at this point if desired and stir.
6. Add 7 biscuits to the top of the soup.
7. Sprinkle dumplings with thyme.
8. Turn your slow cooker to HIGH.
9. Cook on HIGH for 40 minutes to 1 hour.
10. You will know the dumplings are done when they are no longer shiny.

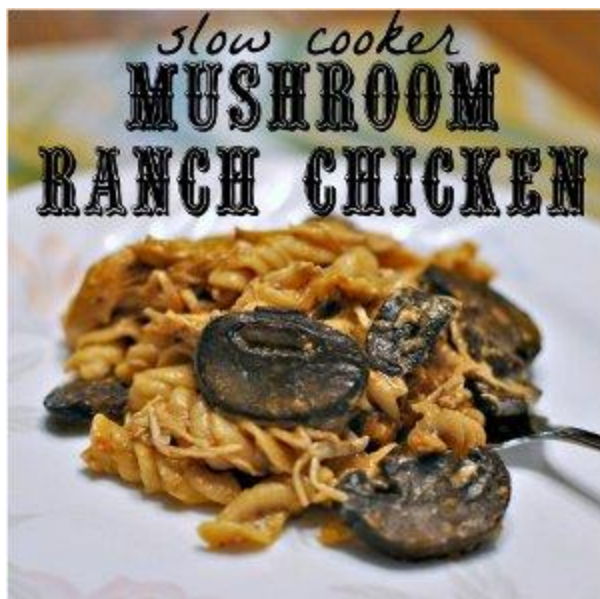
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SLOW COOKER MUSHROOM RANCH CHICKEN

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BY: [BECKY FROM BECKY'S BEST BITES](#)

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If you're in search of tasty slow cooker recipes for chicken breast, this [Slow Cooker Mushroom Ranch Chicken](#) is a tasty choice! Fresh garlic and onions, along with cream of chicken soup and dry ranch dressing mix make this chicken flavorful. Greek yogurt makes this chicken's sauce extra thick and creamy. Serve it with chicken, rice or your grain of choice!

SERVES: 6

PREPARATION TIME: 15 MINUTES

COOKING TIME: 4 HOURS ON HIGH; 8 HOURS ON LOW

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 Vidalia onion, sliced
- 4 cloves of fresh garlic, minced or pressed
- 1 (10 ¾-ounce) can light cream of chicken soup
- 1 (1-ounce) envelope spicy dry ranch dressing mix
- 1 (14 ½-ounce) can no-sodium or reduced-sodium chicken broth
- ½ cup non-fat Greek yogurt
- 4 ounces reduced fat feta cheese crumbles
- 8 ounces of fresh sliced white or baby bella (cremini) mushrooms
- 2 teaspoons fresh spicy oregano
- 1/8 teaspoon smoked paprika
- 2 tablespoons of chia seeds
- Sea salt and fresh cracked pepper to taste
- ½ box (approximately 7 ounces) whole wheat or gluten-free rotini pasta



## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### INSTRUCTIONS

1. Either spray slow cooker with nonstick cooking spray or place a slow cooker liner in the bowl.
2. Place the chicken breasts inside slow cooker.
3. Add onions, garlic, cream of chicken soup, ranch dressing mix, chicken broth, Greek yogurt, feta cheese, mushrooms, spicy oregano, smoked paprika, chia seeds, salt and pepper. Stir to combine.
4. Cover and cook on LOW for 7 to 8 hours or HIGH for 3 to 4 hours.
5. Add uncooked pasta to the slow cooker and cook on HIGH for 30 minutes or until pasta is al dente.
6. Or, serve over cooked brown rice or quinoa.

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## SLOW COOKER PORK MAIN DISH RECIPES

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### EASY PORK ROAST

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BY: [DONNA FROM COOKISTRY](#)

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This recipe for pork roast is not only a stick-to-your-bones kind of meal, it's quick and easy to make. This [Easy Pork Roast](#) is great in a pinch when you need something hearty to serve. All you have to do is smother the pork shoulder with a slightly spicy, yet delicious, Hungarian pepper spread (or really any kind of spread you enjoy) and let it cook. Homemade mashed potatoes and baked Brussels sprouts complete this entree. Serve it up for a special occasion or a weeknight meal. Your family will love it!

COOKING TIME: 3 HRS

#### INGREDIENTS

- 2-½- to 3-pound bone-in pork shoulder roast
- Sauce/spread/rub, as needed

#### INSTRUCTIONS

1. Slather the roast with your preferred sauce or spread, or sprinkle with salt, pepper, herbs, or spices, as desired.
2. Place on a rack in your Ninja Cooking System (or similar multicooker).
3. Put the roast on the rack and set the cooker to 300 degrees F. Set the time for 3 hours.
4. When the time is up, check the meat. It should be fork-tender.
5. Remove your roast from the cooker and let it rest before cutting.
6. Slice the roast or cut it into cubes, as desired.

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### ALL DAY SLOW COOKER SMOTHERED PORK CHOPS

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BY: [LISA FROM CREOLE CONTESSA](#)

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This recipe for [All Day Slow Cooker Smothered Pork Chops](#) is an easy pork chop recipe with a Southern twist. Bell pepper and Southern-style seasoning give these slow cooker pork chops a pop of color and flavor. These tasty pork chops only take 10 minutes to prepare, and then you can let them cook in your slow cooker all day. You'll come home to tender, juicy pork chops, cooked to tender perfection.

SERVES: 4

PREPARATION TIME: 10 MINUTES

COOKING TIME: 8 HRS ON LOW

#### INGREDIENTS

- 8 pork chops
- 1 large onion, sliced
- 1 bell pepper, diced
- 3 cloves garlic, minced
- 2 tablespoons Creole seasoning
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 2 tablespoons brown sugar
- 2 tablespoons apple cider vinegar
- 1 tablespoon black pepper
- 3 cups low-sodium chicken stock
- 2 bay leaves
- 2 tablespoons corn starch
- 2 tablespoons Italian parsley
- 3 stalks green onions
- 1 cup flour
- Extra virgin olive oil

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### INSTRUCTIONS

1. Mix all spices and brown sugar together and set aside. Add flour to a medium bowl, seasoning with  $\frac{1}{2}$  tablespoon of seasoning blend.
2. Rinse pork chops and pat dry. Coat with about 2 tablespoons of olive oil, season with 2 tablespoons of seasoning blend, rubbing into both sides of pork.
3. Heat about 2 tablespoons of olive oil in a skillet over medium heat, toss pork chops lightly in flour mixture, add to oil and brown about 2 to 3 minutes per side in batches, repeat until all the pork is complete. Transfer pork to slow cooker.
4. Add onion, and bell pepper to pan, cook for about 5 minutes.
5. Add garlic and  $\frac{1}{2}$  tablespoon of seasoning blend, and cook 1 minute more.
6. Add chicken broth and vinegar to pan, scrap up brown bits on the bottom of pan. Transfer to slow cooker and pour over the pork chops.
7. Add bay leaves to slow cooker and cook on LOW for 7 to 8 hours are until pork is fork tender.
8. Remove broth from slow cooker, strain into a sauce pan, make a slurry of 2 tablespoons of cornstarch and  $\frac{1}{4}$  cup of water, stir well, drizzle into sauce pan and whisk well.
9. Bring to boil, reduce heat and simmer for about 5 minutes, taste, add about a teaspoon of seasoning blend if needed. Stir in fresh parsley.
10. Pour gravy back over pork chops, garnish with green onions and serve over hot rice, potatoes, or pasta.

## All-Star Slow Cooker Recipes: 9 of Our Best Slow Cooker Main Dishes

### ALL-DAY FALL-OFF-THE-BONE BBQ RIBS

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BY: [TAMMILEE FROM TAMMILEE TIPS](#)

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Instead of heading out to a restaurant for dinner, try this BBQ ribs recipe for [All-Day Fall-Off-The-Bone BBQ Ribs](#). The slow heat of your slow cooker will make the meat fall right off the bone, making for a wonderful culinary experience. Use your favorite BBQ sauce to make this recipe even better. And if you weren't drooling enough already over this delicious recipe for BBQ ribs, think about pairing this with your favorite side dish like corn on the cob or potato salad. After

enjoying this meal, All-Day Fall-Off-The-Bone BBQ Ribs will be your go to BBQ ribs recipe.

COOKING TIME: 10 HRS ON LOW

#### INGREDIENTS

- 3 pounds ribs (Author used Costco Kirkland Signature Ribs)
- 1 cup water
- ¼ cup cooking sherry
- 1 tablespoon Worcestershire sauce
- BBQ sauce (Author used Sweet Baby Ray's sauce; she started with a ¼ cup over the top of the ribs and toward the end of the 10 hours, she poured more BBQ sauce over the top.)

#### INSTRUCTIONS

1. Place ribs sitting up in the slow cooker.
2. Pour ingredients over the ribs. (Author poured the BBQ sauce last and then added a bit more right before serving the ribs.)
3. Cook LOW and slow for 10 hours in the slow cooker.

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Check out these other great recipe collections from the AllFreeSlowCookerRecipes family...



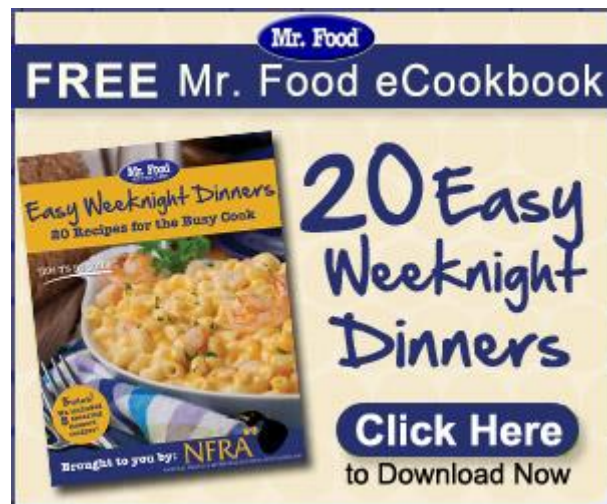
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