

Top **23**

Summer
Slow
Cooker
Recipes



Hamilton Beach

There's nothing better than coming home to dinner, already made and ready to serve.

A Hamilton Beach® [slow cooker](#) lets you do just that, and these recipes are guaranteed to delight. If you're working all day or running the kids from school to sports practice, a slow cooker is an essential kitchen companion. From flank steak fajitas to Buffalo chicken sliders, these simple and delicious recipes will not disappoint.

Our Top 23 Summer Slow Cooker Recipes include sliders, sides, sauces, desserts and more slow cooker dishes aimed at keeping your kitchen cool even on hot summer days. They're just a sample of what you can find on our blog, **EVERYDAY Good Thinking**.

The culinary specialists in the Hamilton Beach [Test Kitchen](#) develop, test and re-test every recipe before it receives their stamp of approval. Our slow cookers are carefully tested in the exact manner you use them at home: in a real kitchen, with real food, and with ingredients you can easily find in your local grocery store.

If you're a seasoned slow cooking master or just received your first slow cooker, these recipes will help you get the most out of this versatile appliance. You won't need to turn on your oven in the hot summer months to prepare delicious dishes perfect for any occasion. And you'll spend less time preparing your meal and more time enjoying it ... now that's Good Thinking®.



North Carolina Pork Barbecue

Slow Cooker Size: 6 Quart

Serves 10-12

Ingredients

3 to 4 pounds Boston butt, pork shoulder or blade roast
2 1/4 cups apple cider vinegar
3 tablespoons sugar
1 tablespoon Worcestershire sauce
1 tablespoon dried crushed red pepper
2 teaspoons salt
1 1/2 teaspoons ground black pepper

Instructions

Place pork in a slow cooker crock. In a medium bowl, combine apple cider vinegar, sugar, Worcestershire sauce, crushed red pepper, salt and black pepper. Pour 1 cup vinegar mixture over pork. Set aside remaining mixture. Cover slow cooker and cook on HIGH for 5 hours or LOW for 10 hours. Pork is done when it falls apart if lifted with a fork. Remove meat and discard bone. Shred meat with a fork. In a small saucepan over medium-high heat, bring remaining vinegar mixture to a boil. Reduce heat to low and simmer 5 minutes. Serve pork on buns with sauce and coleslaw.

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3-Ingredient Barbecue Chicken

Slow Cooker Size: 6 Quart

Serves 8-10

Ingredients

3 cups barbecue sauce

1 package (1.25 ounces) chili seasoning mix

4 1/2 to 5 pounds skinless, boneless chicken thighs and skinless, bone-in drumsticks

Instructions

In a slow cooker crock, combine barbecue sauce and chili seasoning mix. Add chicken pieces and turn to coat with sauce mixture. Cover slow cooker and cook on HIGH for 3 to 4 hours or LOW for 5 to 6 hours or until chicken is tender.

Test Kitchen Tip:

It is easy to remove the skin from chicken using kitchen shears or by simply grasping the skin with paper towels and pulling away from the meat.

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Easiest Ever Baby Back Ribs

Slow Cooker Size: 7 Quart

Serves 8-10

Ingredients

- 2 tablespoons salt
- 1 tablespoon packed brown sugar
- 1 tablespoon paprika
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon ground black pepper
- 1 teaspoon cayenne pepper
- 4 pounds baby back ribs (3 racks)
- 1 bottle (40 ounces) barbecue sauce, divided

Instructions

In a small bowl, combine salt, brown sugar, paprika, chili powder, garlic powder, black pepper and cayenne pepper. Rub mixture over the ribs. Cut each rack of ribs into 4 pieces and arrange pieces in a slow cooker crock. Pour about 3/4 of the barbecue sauce over the ribs. Cover slow cooker and cook on HIGH for 4 to 4 1/2 hours or LOW for 7 to 8 hours. Ribs should be tender, but not falling off the bones. Heat oven to broil. Line two shallow baking pans with aluminum foil. Place ribs on pan. Broil 2 to 3 minutes or until ribs begin to brown. Brush ribs with remaining barbecue sauce.



Chicken Piccata

Slow Cooker Size: 6 Quart
Serves 4-6

Ingredients

1/2 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon coarse black pepper
1/3 cup butter
4 1/2 to 5 pounds chicken breasts
with bone and skin
2/3 cup dry white wine
1/2 cup fresh lemon juice
1/2 cup chicken broth
1/2 cup capers, rinsed and drained
2 tablespoons water
1 1/2 tablespoons cornstarch
Lemon slices for garnish

Instructions

In a large resealable plastic bag, add flour, salt and black pepper. Seal and shake to blend. Add a few chicken breasts to the bag and shake until evenly coated; set aside. Repeat with remaining chicken breasts. In a large skillet over medium heat, melt butter. Add chicken, skin-side-down, cooking about 4 minutes or until skin is golden brown. Place chicken skin-side-up in a slow cooker crock. Pour wine, lemon juice, broth and capers over chicken. Cover slow cooker and cook on HIGH for 2 hours or LOW for 4 hours or until chicken is cooked through and tender. Remove chicken to a serving platter. Cover with foil to keep warm. In a small bowl, stir water and cornstarch until cornstarch is dissolved. Transfer liquid from crock to a medium skillet. Stir in cornstarch mixture. Place skillet over medium-high heat. Cook, stirring constantly, about 3 minutes or until mixture is slightly thickened. Pour mixture over chicken. Garnish with lemon slices.

Test Kitchen Tip:

If you have a slow cooker with stove-top safe cookware, substitute the cookware for the large skillet in the directions above. After browning chicken breasts, place cookware in slow cooker base, cover and cook as directed in recipe.



French Dip Sandwiches

Slow Cooker Size: 6 Quart
Serves 8

Ingredients

3 cups beef broth or stock
1 tablespoon Worcestershire sauce
1 package (1.4 oz.) onion soup mix
1 bay leaf
3/4 teaspoon ground black pepper
3 to 4 pounds beef brisket
1 large sweet onion, sliced
2 cloves garlic, minced
8 crusty rolls, sliced in half lengthwise

Instructions

In a slow cooker crock, combine broth or stock, Worcestershire sauce, onion soup mix, bay leaf and black pepper. Add brisket, onion and garlic to broth mixture. Cover slow cooker and cook on HIGH for 3 1/2 to 4 hours or LOW for 7 to 8 hours. Remove meat from slow cooker. Let stand on a cutting board 10 minutes before thinly slicing. Discard bay leaf from broth and set slow cooker to WARM. Serve sliced beef in rolls with onions and a side of broth (au jus).



Fresh Tomato Soup

Slow Cooker Size: 6 Quart
Serves 8

Ingredients

3 tablespoons olive oil
1 medium onion, chopped
1 clove garlic, minced
4 pounds very ripe tomatoes, cored
(about 7 large)
1 cup vegetable broth or water
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon coarse black pepper
Fresh goat cheese
Chopped fresh basil

Instructions

In a large skillet over medium-high, heat oil. Add onion and garlic and cook 2 minutes. Transfer ingredients to a slow cooker crock. Add tomatoes, broth or water, sugar, salt and black pepper to crock. Cover slow cooker and cook on HIGH for 3 hours or LOW for 6 hours or until tomatoes are soft. Let cool slightly, then puree soup in small batches in a blender. Serve with goat cheese and chopped fresh basil.

Test Kitchen Tip:

If you have a slow cooker with stove-top safe cookware, substitute the cookware for the skillet in the directions above. After sautéing, place cookware in slow cooker base, cover and cook as directed in recipe.

To prevent possible burns: Do not fill blender jar more than half full. Open vent opening of lid. Use an oven mitt and place one hand on top of lid. Always start blending at lowest speed.



Baked Beans

Slow Cooker Size: 5 Quart

Serves 10-12

Ingredients

- 1 bag (16 ounces) dried Northern beans, rinsed
- 5 slices bacon
- 1 large sweet onion, chopped (about 2 cups)
- 1 clove garlic, minced
- 1 can (16 ounces) tomato sauce
- 1 can (12 ounces) cola
- 1/2 cup packed light brown sugar
- 1 tablespoon spicy mustard
- 1 teaspoon salt
- 1/2 teaspoon dried crushed red pepper
- 1/2 teaspoon ground black pepper

Instructions

In a slow cooker crock, add beans and 6 cups cold water. Cover and soak overnight. Drain beans and place back in crock. In a large skillet over medium heat, cook bacon until crisp. Remove bacon; drain and chop. Add onion and garlic to skillet. Cook, stirring occasionally, for 5 minutes or until onion is tender. Add onions, bacon and remaining ingredients to beans in crock. Stir until well blended. Cover slow cooker and cook on HIGH for 4 hours or LOW for 8 hours or until beans are cooked and sauce has thickened.

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Buffalo Chicken Sliders

Slow Cooker Size: 6 Quart

Serves 10-12

Ingredients

3/4 cup hot sauce
3 tablespoons butter, melted
1 teaspoon salt
1/2 teaspoon ground black pepper
3 pounds boneless, skinless chicken breasts
Slider buns, split
1/2 cup mayonnaise
4 teaspoons hot sauce
Blue Cheese Coleslaw (see recipe below)

Instructions

In a slow cooker crock, combine 3/4 cup hot sauce, butter, salt and black pepper. Add chicken breasts and turn to coat with hot sauce mixture. Cover slow cooker and cook on HIGH for 1 1/2 to 2 hours or LOW for 3 to 4 hours or until chicken is tender. Remove chicken from crock; reserve 1 1/2 cups liquid. Shred chicken and return to crock with reserved liquid. In a small bowl, stir mayonnaise and 4 teaspoons hot sauce until well blended. Spread mayonnaise mixture on bottom of buns, top with chicken mixture and Blue Cheese Coleslaw.

Blue Cheese Coleslaw

Ingredients

3/4 cup mayonnaise
2 tablespoons cider vinegar
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon celery seeds
1/4 teaspoon ground black pepper
1 small head green or red cabbage, shredded (about 5 cups)
1 container (8 ounces) crumbled blue cheese

Instructions

In a large bowl, stir mayonnaise, vinegar, sugar, salt, celery seeds and black pepper until well blended. Add cabbage and blue cheese and stir until evenly coated. Cover and refrigerate several hours or overnight.



Eggplant Caponata

Slow Cooker Size: 1.5 Quart
Serves 6-8

Ingredients

- 1 tablespoon oil
- 2 small ribs celery, diced
- 1 medium onion, diced
- 1 clove garlic, minced
- 1 can (14.5 ounces) diced tomatoes
- 1 small eggplant, peeled, cubed (about 4 cups)
- 3 tablespoons balsamic vinegar
- 3 tablespoons capers
- 1/4 teaspoon dried crushed red pepper
- 1 tablespoon chopped fresh basil

Instructions

In a cast iron crock over medium heat on the stovetop, heat oil. Add celery, onions and garlic. Cook about 8 minutes or until celery is tender. Stir in tomatoes, eggplant, vinegar, capers and crushed red pepper. Place crock on slow cooker base. Cover slow cooker and cook on HIGH for 2 1/2 to 3 hours or MEDIUM for 5 to 6 hours. Stir in basil before serving.

Test Kitchen Tip:

This recipe was developed for the Party Crock™ Cook Set, using the crock on the stovetop. To use a slow cooker with ceramic crock, cook celery, onion and garlic with oil in a medium skillet. Transfer ingredients to the slow cooker crock. Add the tomatoes, eggplant, vinegar, capers and red pepper. Cover slow cooker and cook on HIGH for 2 1/2 to 3 hours or LOW for 6 to 6 1/2 hours.



Couscous with Feta and Tomatoes

Slow Cooker Size: 1.5 Quart
Serves 8-10

Ingredients

1 tablespoon olive oil
3 cloves garlic, minced
1 small onion, chopped
3 cans (14 ounces each)
diced tomatoes
1 1/2 teaspoons dried
Italian seasoning
1/2 teaspoon sugar (optional)
1/2 teaspoon salt
2/3 cup couscous
1/2 cup crumbled feta cheese
1/3 cup chopped fresh basil

Instructions

In a cast iron crock over medium heat on the stovetop, heat oil. Add garlic and onion. Cook about 4 minutes or until the onion is tender. Add tomatoes, Italian seasoning, salt and sugar to crock and stir to blend. Cover crock and cook about 15 minutes or until heated through. Add couscous and feta to crock and stir until well blended. Cover and continue to cook 10 minutes. Stir in fresh basil. Serve with additional feta, if desired. Place over tea-light stand for serving.

TEST KITCHEN TIP: This recipe was developed for the Party Crock™ Cook Set, using the crock on the stovetop. To use a slow cooker with ceramic crock, cook onion and garlic with oil in a medium skillet. Transfer ingredients to the slow cooker crock. Add the tomatoes and seasonings. Cover slow cooker and cook on HIGH for 1 to 1 1/2 hours or LOW for 2 to 3 hours.



Lemon Triple Berry Cobbler

Slow Cooker Size: 6 Quart
Serves 8-10

Ingredients

- 2 packages (4.4 ounces each) blueberries
- 1 package (6 ounces) raspberries
- 1 package (6 ounces) blackberries
- 2 tablespoons cornstarch
- 2 teaspoons grated lemon zest
- 1 cup all-purpose flour
- 1/2 cup old-fashioned oatmeal
- 1/4 cup sugar
- 2 tablespoons packed brown sugar
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- 1/2 cup milk
- 1/4 cup butter, melted

Instructions

Spray a slow cooker crock with nonstick cooking spray. Add berries, cornstarch and lemon zest to crock. Stir until evenly coated. In a medium bowl, combine flour, oatmeal, sugar, brown sugar, baking powder and ginger. Gradually stir in milk and butter. Spoon over berries in crock. Cover slow cooker and cook on HIGH for 2 hours or LOW for 3 hours.



Asian Beef Roast Sandwich

Slow Cooker Size: 6 Quart
Serves 6

Ingredients

3 1/4 to 3 1/2 pounds sirloin tip roast, trimmed
6 tablespoons reduced sodium soy sauce
1/4 cup packed dark brown sugar
2 tablespoons white vinegar
4 cloves garlic, minced
1/2 teaspoon dried crushed red pepper

Instructions

Place the roast in a slow cooker crock. In a small bowl, combine soy sauce, brown sugar, vinegar, garlic and crushed red pepper. Pour over roast in crock. Cover slow cooker and cook on HIGH for 2 to 2 1/2 hours or LOW for 4 to 5 hours. Remove roast from crock and thinly slice. Return sliced beef to crock and toss with sauce mixture. Let stand 10 minutes.

Test Kitchen Tip:

Sliced cucumbers, carrots, radishes, cabbage and herbs can be added to create an Asian beef sandwich. The beef roast is also great served au jus over steamed broccoli and rice.



Brats, Peppers and Onions in Beer

Slow Cooker Size: 6 Quart
Serves 8-10

Ingredients

2 tablespoons butter
1 large red pepper, seeded and sliced
1 large green pepper, seeded and sliced
1 large onion, sliced
2 packages (19 ounces each) bratwurst
2 bottles (12 ounces each) dark beer
10 hot dog buns, split

Instructions

In a large skillet over medium-high heat, melt butter. Add peppers and onion and cook 3 to 4 minutes or until peppers and onion are tender. Set aside. Using the same skillet, cook brats 3 minutes on each side or until brown. Transfer peppers, onion and brats to a slow cooker crock. Add beer to cover the brats. Cover slow cooker and cook on HIGH for 1 to 1 1/2 hours or LOW for 2 to 3 hours.

Test Kitchen Tip:

If you have a slow cooker with stove-top safe cookware, substitute the cookware for the skillet in the directions above. After sautéing, place cookware in slow cooker base, cover and cook as directed in recipe.



Ramen Soup with Pork

Slow Cooker Size: 6 Quart

Serves 6

Ingredients

- 1 container (32 ounces) chicken broth
- 1 packet (0.5 ounce) white miso soup mix
- 1 packet (0.5 ounce) red miso soup mix
- 1 cup water
- 1/4 cup packed brown sugar
- 3 tablespoons soy sauce
- 2 tablespoons rice wine vinegar
- 1 tablespoon peeled and grated fresh ginger
- 1 tablespoon Sriracha sauce
- 1 teaspoon fish sauce
- Juice of 1 lime
- 2 to 3 pounds pork shoulder, fat removed
- 4 medium carrots, thinly sliced
- 2 cups sliced mushrooms
- 1 small Napa cabbage, thinly sliced and divided
- 2 packages Ramen noodles, seasoning packages discarded
- 6 large soft cooked eggs, peeled and halved
- Chopped cilantro
- Chopped peanuts

Instructions

In a slow cooker crock, combine broth, soup mixes, water, brown sugar, soy sauce, vinegar, ginger, chili sauce, fish sauce and lime juice. Add pork to broth mixture. Cover slow cooker and cook on HIGH for 3 to 4 hours or LOW for 6 to 7 hours or until meat is tender. Remove pork to a cutting board and shred into bite-size pieces. Return pork to crock. Add carrots and mushrooms. Set slow cooker on HIGH and cook for an additional 10 minutes. Stir 1/2 of the cabbage and noodles into crock. Continue to cook on HIGH about 5 minutes or until noodles are cooked. Serve with remaining cabbage and noodles, egg halves, cilantro and peanuts.



White Chicken and Corn Chili

Slow Cooker Size: 6 Quart
Serves 12

Ingredients

- 2 cans (15 ounces each) cannellini beans (white kidney beans), drained and rinsed
- 2 pounds boneless, skinless chicken breasts, cubed
- 2 cans (15 ounces each) diced tomatoes
- 1/2 cup chicken broth
- 1 small onion, chopped
- 2 cloves garlic, minced
- 2 small jalapeno peppers, seeds removed, minced
- 1 package (16 ounces) frozen corn
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 1/4 teaspoon cayenne pepper
- 1 teaspoon salt
- 1/2 teaspoon coarse black pepper
- 1 cup shredded sharp cheddar cheese

Instructions

Mash 1/2 cup of cannellini beans with a fork. Place mashed beans and all ingredients except cheese in a slow cooker crock and stir to combine. Cover slow cooker and cook on HIGH for 3 hours or LOW for 6 hours. Top with shredded cheddar cheese before serving.



Jambalaya

Slow Cooker Size: 6 Quart

Serves 10-12

Ingredients

- 1 1/2 pounds boneless, skinless chicken thighs, cut in 1-inch cubes
- 1 pound andouille sausage, cut in 1/4-inch slices
- 1 can (28 ounces) crushed tomatoes
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1 cup sliced celery
- 3 cloves garlic, minced
- 3 bay leaves
- 1 cup chicken broth
- 1/2 cup dry white wine
- 2 teaspoons Creole seasoning
- 2 teaspoons dried oregano
- 1 teaspoon salt
- 1 1/2 pounds raw shrimp, peeled and deveined
- 2 cups quick cooking rice

Instructions

In a slow cooker crock, combine all ingredients except shrimp and rice. Stir well. Cover slow cooker and cook on HIGH for 3 1/2 to 4 hours or LOW for 5 1/2 to 6 hours. Stir in rice and shrimp. Cover and cook for an additional 15 minutes or until shrimp is opaque and rice is tender.



Korean-Style Chicken Wings

Slow Cooker Size: 6 Quart
Serves 10-12

Ingredients

3 tablespoons cornstarch
2 tablespoons lime juice
3/4 cup honey
1/2 cup soy sauce
1/3 cup Sriracha sauce
1 tablespoon sesame oil
1 tablespoon grated fresh ginger
4 cloves garlic, minced
4 pounds chicken wings, split
at joints, tips removed
1/4 cup sliced green onions
1 to 2 tablespoons toasted
sesame seeds

Instructions

In a slow cooker crock, stir cornstarch and lime juice until cornstarch is dissolved. Add honey, soy sauce, Sriracha sauce, sesame oil, ginger and garlic. Stir until well blended. Add wings to crock. Stir until evenly coated. Cover slow cooker and cook on HIGH for 2 hours or LOW for 4 hours. Line a shallow baking pan with aluminum foil and spray with nonstick cooking spray. Remove wings from sauce in crock and place on foil-lined baking pan. Pour sauce into a small saucepan. In the saucepan over medium heat, Cook sauce until it has reached a boil and is thickened. Heat broiler on HIGH. Broil wings for 18 to 20 minutes, turning and brushing with sauce, until wings are browned and crispy. Sprinkle with green onions and sesame seeds before serving. Serve with additional sauce, if desired.



Summer Barbecue Sauce

Slow Cooker Size: 3 Quart
Makes 5 cups

Ingredients

- 2 cups ketchup
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1/2 cup water
- 1/2 cup packed dark brown sugar
- 1/2 cup Worcestershire sauce
- 2 tablespoons apple cider vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon dried crushed red pepper
- 1/4 teaspoon ground black pepper

Instructions

In a slow cooker crock, combine all ingredients. Cover slow cooker and cook on HIGH for 2 hours or LOW for 4 hours. Refrigerate until ready to use.



Corn-on-the-Cob

Slow Cooker Size: 6 Quart

Serves 5

Ingredients

5 small ears corn-on-the-cob, husks on
Cilantro Butter (see recipe below)

Instructions

Trim ends of corn husks if necessary to fit into a slow cooker crock. Place corn in crock. Cover slow cooker and cook on HIGH for 2 1/2 hours or LOW for 5 hours or until corn is tender. Remove corn husks and silks before serving. Serve with Cilantro Butter.

Cilantro Butter

Ingredients

1 bunch cilantro, leaves only
1 cup unsalted butter, softened
Juice from one lime
Salt and ground black pepper

Instructions

Using chopping/mixing blade, with food processor running, add cilantro, butter, lime juice, salt and black pepper to food chute. Process until mixture is light and fluffy. Cover and refrigerate for several hours to blend flavors.



Pork Carnitas Tacos

Slow Cooker Size: 6 Quart

Serves 10-12

Ingredients

2 tablespoons smoked paprika
2 tablespoons dried oregano
2 teaspoons ground coriander
2 teaspoons ground cumin
1 teaspoon dried crushed red pepper
1 1/2 teaspoons salt
1/2 teaspoon coarse black pepper
5 to 7 pounds Boston butt or pork shoulder,
preferably boneless, cut into 4 pieces
1 large onion, chopped
10 to 12 (6-inch) flour tortillas
Toppings: salsa, shredded cheddar cheese, sour
cream, chopped cilantro

Instructions

In a small bowl, combine paprika, oregano, coriander, cumin, red pepper, salt and black pepper. Rub mixture over all sides of pork pieces. Spread onion in an even layer in bottom of a slow cooker crock. Place seasoned pork on top of onions. Cover slow cooker and cook on HIGH for 5 hours or LOW for 8 to 10 hours. Shred pork with fork and serve in flour tortillas with toppings.



Cuban-Style Shredded Pork Panini

Slow Cooker Size: 6 Quart
Serves 6-8

Ingredients

- 1/4 cup fresh orange juice
- 2 tablespoons fresh lime juice
- 2 tablespoons fresh lemon juice
- 2 tablespoons olive oil
- 1 tablespoon lime zest
- 4 cloves garlic, minced
- 1 tablespoon ground cumin
- 1 1/2 teaspoons dried oregano
- 1 teaspoon dried crushed red pepper
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 5 pounds boneless pork shoulder
- Cuban bread or sub rolls
- Yellow mustard
- Sliced Swiss cheese
- Sliced baked ham
- Dill pickle slices

Instructions

In a large resealable plastic bag, combine juices, olive oil, lime zest, garlic and seasonings. Add pork to bag and turn to coat evenly with marinade. Refrigerate several hours or overnight. Remove pork from bag and place in a slow cooker crock. Cover slow cooker and cook on HIGH for 4 to 5 hours or LOW for 7 to 8 hours. Remove pork to cutting board. Reserve juices in crock. Shred pork with a fork. Add back to crock and stir to combine with juices. Heat panini press. Spread rolls with mustard. Layer cheese, ham, shredded pork and pickles in rolls. Place in panini press and grill until toasted.

Test Kitchen Tip:

If your pork roast is packaged with a salt solution, reduce the amount of salt to 1/2 teaspoon.



Chicken Enchiladas

Slow Cooker Size: 6 Quart

Serves 10

Ingredients

- 2 tablespoons vegetable oil
- 1 small onion, chopped
- 1 clove garlic, minced
- 2 1/2 cups cooked chicken, shredded
- 1 can (15.5 ounces) cannellini beans, drained
- 1 can (4.5 ounces) chopped green chilies
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 10 (6-inch) flour tortillas
- 1 package (2 cups) shredded colby jack cheese, divided
- 1 can (14.5 ounces) diced tomatoes with green chilies
- 1 cup salsa

Instructions

In a large skillet over medium-high, heat oil. Add onion and garlic and cook 2 minutes. Add chicken, beans, chiles, chili powder, cumin, salt and black pepper. Stir until well blended. Add 1/3 cup chicken mixture and 1 tablespoon of cheese to 1 tortilla. Roll up tightly and place in a slow cooker crock. Repeat with remaining chicken mixture, cheese and tortillas. (Tortillas will be tightly packed in crock.) Stir tomatoes with chilies and salsa. Pour over enchiladas. Cover slow cooker and cook on HIGH for 2 hours or LOW for 4 hours. After cooking is complete and slow cooker is on WARM, sprinkle remaining cheese over enchiladas. Cover until cheese is melted. Serve with sour cream and chopped cilantro.

Test Kitchen Tip: For smoother beans in the enchiladas, using the chopping/mixing blade in a food processor, pulse beans and 1 tablespoon water until smooth. Add additional water if needed. Spread about 1 tablespoon puree on each tortilla before adding chicken mixture. Repeat with remaining tortillas, puree and chicken mixture. Follow cooking instructions above.



Honey Sesame Chicken Lettuce Wraps

Slow Cooker Size: 4 Quart

Serves 4

Ingredients

- 1/2 cup soy sauce
- 1/2 cup honey
- 1/3 cup rice vinegar
- 2 cloves garlic, minced
- 1 tablespoon sesame oil
- 1 teaspoon ground ginger
- 1/4 teaspoon dried crushed red pepper
- 4 skinless, boneless chicken breast halves
- 2 tablespoons cornstarch
- 1 medium red bell pepper, cut into thin strips
- Bib lettuce leaves
- Hot cooked rice
- 1/4 cup sliced green onions
- 2 tablespoons toasted sesame seeds

Instructions

In a slow cooker crock, combine soy sauce, honey, rice vinegar, garlic, sesame oil, ginger and crushed red pepper. Add chicken to soy sauce mixture. Stir until evenly coated. Cover slow cooker and cook on HIGH for 2 to 2 1/2 hours or LOW for 3 1/2 to 4 hours. Remove chicken from sauce. Transfer sauce mixture to a medium skillet. Blend cornstarch with 2 tablespoons cold water. Over medium-high heat, bring sauce to a boil. Add cornstarch mixture and cook until thickened. Shred chicken with a fork and return to sauce. Add red bell pepper strips and cook 4 minutes or until peppers are crisp tender. Serve in lettuce wraps with rice. Sprinkle with green onions and toasted sesame seeds.

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We hope you enjoyed our **Top 23 Summer Slow Cooker Recipes**. At Hamilton Beach, our products are carefully tested just the way you'll use them at home: in a real kitchen with real recipes, made with food that's readily available in everyday grocery stores. In our consumer test kitchen, our culinary specialists test products, develop guides, create recipes and more. All of the recipes in this book are created and evaluated by our test kitchen experts and perfected by you, our consumers. To research our multitude of slow cookers, please visit <http://www.hamiltonbeach.com/all-slow-cookers.html>.

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