

BACON/CHICKEN SOUP, LOW-CARB

Ingredients:

- 2 lb boneless skinless chicken breasts
- 2 (8-oz) packages cream cheese
- 1 (1-oz) [package Ranch Seasoning and Salad Dressing Mix](#)
- 1 lb bacon, cooked and chopped
- 4 cups chicken broth
- 1½ cup shredded cheddar cheese

Instructions:

1. Place chicken, cream cheese, ranch dressing mix, bacon, and chicken broth in a 6-qt Slow Cooker. Cover and cook on LOW for 6 to 8 hours.
2. Remove chicken from Slow Cooker and shred with two forks. Return to Slow Cooker and stir.
3. Stir cheddar cheese into the soup and cook until melted.

Notes:

Can use turkey bacon.

Can use 1 cup of precooked chopped bacon.

Can add spinach, mushrooms, or broccoli to soup mixture.

Use a whisk to incorporate the cream cheese into the soup.

I find that Philadelphia brand cream cheese melts the best in this soup.

Plain Chicken