



Chicken Pot Pie Noodle Skillet

Description

Chicken Pot Pie Noodle Skillet I'm so excited to share this recipe with you! It's down-home cooking at its finest, coupled with a quick and easy prep and clean-up. You can have dinner on the table in under 30 minutes with this meal!

With onions, garlic, veggies, chicken, and a creamy sauce, this is everything you love about chicken pot pie, only with noodles! Seasoned chicken and egg noodles make this meal absolutely mouthwatering. The best part? It's all made in one skillet and can be put together in a snap.

Ingredients

- 10 ounces egg noodles
- 2 tablespoons unsalted butter
- 1 sweet onion, diced
- 3 cloves garlic, minced
- 2 teaspoons Italian seasoning
- 1 1/2 cups frozen peas and carrots, thawed
- 2 tablespoons all-purpose flour
- 1 cup chicken broth
- 1 cup heavy cream
- 1 1/2 cups cooked chicken breast, cut into small cubes
- Salt & Pepper to taste

How To Make Chicken Pot Pie Noodle Skillet

1. Cook noodles al dente, according to package directions.
2. In a large skillet, melt butter over medium-high heat. Stir in onion, garlic, Italian seasoning, peas, and carrots. Season with salt and pepper.
3. Cook for about 3 minutes until onions are soft and translucent. Stir in flour until combined.

4. Pour in chicken broth and heavy cream and bring to a boil. Reduce to a simmer. Stir occasionally until thickened, about 5 minutes.
5. Drain pasta and add to skillet, along with the chicken. Add more salt and pepper to taste and serve up hot. Enjoy!

Category

1. Grandma Recipes

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