



Slow Cooker Amish Chicken and Noodles

Description

Ingredients

1.5 pounds of boneless, skinless chicken breasts
4 cups chicken broth
1 can (10.75 oz) condensed cream of chicken soup
1 teaspoon garlic powder
1 teaspoon onion powder
Salt and pepper to taste
12 oz of egg noodles
2 tablespoons butter
1/2 cup heavy cream
1 cup frozen peas (optional)

Directions

Place the chicken breasts at the bottom of your slow cooker.
Pour in the chicken broth, ensuring the chicken is almost covered.
Add the cream of chicken soup, garlic powder, onion powder, and a pinch of salt and pepper.
Cover the slow cooker and cook on low for 6-7 hours, or on high for 3-4 hours, until the chicken is tender and easily shredded.
Shred the chicken using two forks, directly in the slow cooker.
Stir in the egg noodles, butter, and heavy cream.
Cover and cook on high for an additional 30-40 minutes, or until the noodles are cooked to al dente.
Stir in the frozen peas, if using, and let them warm through for about 5 minutes.
Adjust seasoning with more salt and pepper if needed, then serve warm.

Variations & Tips

Feel free to add your favorite vegetables; carrots and celery work well for extra flavor and nutrition. For an even creamier texture, use half-and-half instead of heavy cream. If you like a bit of herby flavor, throw in a teaspoon of dried thyme or parsley at step 2. Using homemade egg noodles brings another level of authenticity, but store-bought works just as deliciously if you're short on time.

Category

1. Crockpot Recipes

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