

Crock Pot Chicken and Noodles: Cozy Comfort in One Bowl

When life calls for a big bowl of comfort,



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 2-3 boneless, skinless chicken breasts
- 1 (10.5 oz) can cream of chicken soup
- 1 (10.5 oz) can cream of celery or mushroom soup
- 1 (32 oz) box chicken broth
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt & pepper, to taste
- 1 (12 oz) bag frozen egg noodles (like Reames)
- Optional: fresh parsley or peas for garnish and color

Notes & Swaps:

Soup Substitutions: Use all cream of chicken if that's what you have, or mix in cream of mushroom for a deeper flavor.

Noodles: Frozen egg noodles give the dish that homemade texture. Dry egg noodles can be used, but adjust cooking time and add more liquid as needed.

Add Veggies: Stir in peas, carrots, or corn during the final hour for a pop of color and sweetness.

Chicken Thighs: Prefer dark meat? Boneless thighs are just as delicious and ultra-tender.

Instructions:

Add to Crock Pot: Place chicken breasts, both cans of soup, chicken broth, garlic powder, onion powder, salt, and pepper into your slow cooker.

Slow Cook: Cover and cook on low for 6-7 hours or high for 3-4 hours, until chicken is fully cooked

and tender.

Shred Chicken: Use two forks to shred the chicken directly in the pot.

Add Noodles: Stir in the frozen egg noodles. Cover and cook on high for 1 hour, until noodles are soft and the broth thickens into a creamy sauce.

Finish & Serve: Stir everything well. Garnish with parsley or peas if using. Serve warm and enjoy that cozy, creamy goodness.

Tips for Success:

Don't Overcook Noodles: Frozen noodles can get too soft if left in too long-start checking at the 45-minute mark.

Thicker Sauce: For an even creamier texture, reduce the broth by ¼ cup or let the dish rest 10-15 minutes before serving.

Flavor Boost: Add a dash of poultry seasoning, a splash of cream, or a sprinkle of Parmesan to customize.

Serving Suggestions & Pairings:

For a comforting dinner combo, serve with These Easy Turkey Wings-a Sunday supper dream team.

Add a veggie side or crisp salad to balance the creamy noodles.

Pair with This One-Pan Breakfast Bake if you're serving this as a brunch-style comfort dish.

Need dessert? You can't go wrong with This Big Family Banana Pudding-simple, sweet, and just as nostalgic.

Craving a quirky twist? Try The Viral Cottage Cheese Pancake Everyone's Talking About for a savory breakfast-for-dinner pairing.

Storage & Leftovers:

Refrigerate: Store in an airtight container for up to 4 days.

Freeze: Cool completely, then freeze in portions. Thaw and reheat gently with a splash of broth or milk.

Reheat: Use the stovetop or microwave-add a little extra liquid to restore creaminess.

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DIRECTIONS

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2. **Slow : Cook:** Cover and cook on low for 6-7 hours or high for 3-4 hours, until chicken is fully cooked and tender.
3. **Shred : Chicken:** Use two forks to shred the chicken directly in the pot.
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8. **Flavor : Boost:** Add a dash of poultry seasoning, a splash of cream, or a sprinkle of Parmesan to customize.
9. **Serving Suggestions & Pairings:** This dish is hearty enough to stand alone, but here are a few favorites to round it out:
10. For a comforting dinner combo, serve with : These Easy Turkey Wings-a Sunday supper dream team.
11. Add a veggie side or crisp salad to balance the creamy noodles.

12. Pair with : This One-Pan Breakfast Bake if you're serving this as a brunch-style comfort dish.
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15. Storage & Leftovers: Refrigerate: Store in an airtight container for up to 4 days.
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17. Reheat: Use the stovetop or microwave-add a little extra liquid to restore creaminess.
18. More Recipes You'll Love: These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
19. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
20. This : Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd
21. This : One-Pan Breakfast Bake Will Make You Skip
22. The : Viral Cottage Cheese Pancake Everyone's Talking About
23. Final Thoughts: This Crock Pot Chicken and Noodles is more than a recipe-it's a warm, cozy bowl of comfort that brings everyone back for seconds. It's easy, affordable, and family-friendly, making it a staple you'll turn to again and again.
24. Tried it out? I'd love to hear what you think! Leave a comment, share a photo, and don't forget to follow ChefManiac for more soul-soothing slow cooker classics and weeknight dinner wins.

SWAPS & NOTES

& Swaps Soup Substitutions : Use all cream of chicken if that's what you have, or mix in cream of mushroom for a deeper flavor.

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TIPS FOR SUCCESS

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Thicker Sauce : For an even creamier texture, reduce the broth by ½ cup or let the dish rest 10-15 minutes before serving.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crock-pot-chicken-and-noodles-cozy-comfort-in-one-bowl/>