

## Chicken Pot Pie Noodle Skillet - A Creamy One-Pan Dinner

but don't want to fuss with pie crust, then this



**TIME**  
**30 min**

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### INGREDIENTS

- 2 tablespoons butter
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 medium carrots, diced
- 1 celery stalk, diced
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dried thyme
- 2 cups cooked, shredded chicken (rotisserie works great!)
- 2 cups chicken broth
- 1 cup heavy cream or whole milk
- 1 cup frozen peas
- 8 ounces egg noodles
- 1 cup shredded cheddar cheese (optional, for extra creaminess)
- Fresh parsley, for garnish

How to Make Chicken Pot Pie Noodle Skillet  
(Step-by-Step):

1. Sauté the Vegetables:
2. Add the Chicken and Seasonings:
3. Simmer the Sauce:
4. Cook the Noodles:
5. Add the Peas and Cheese (Optional):
6. Serve and Enjoy!:

Pro Tips for the Best Chicken Pot Pie Noodle

Skillet:

Use rotisserie chicken to save time!

Don't overcook the noodles-they'll continue to absorb liquid even after cooking.

Want a thicker sauce? Stir in 1 tablespoon of flour before adding the broth.

Make it extra cheesy by adding a sprinkle of Parmesan before serving.

What to Serve With This Dish:

Garlic bread or biscuits - to soak up the creamy sauce.

Side salad - a light, fresh contrast to the rich dish.

Steamed or roasted vegetables - like broccoli or green beans for extra nutrition.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

## DIRECTIONS

1. **SautØ the Vegetables:** In a large deep skillet or pan, melt the butter over medium heat. Add the onion, garlic, carrots, and celery, and cook for 5 minutes, until softened.
2. **Add the Chicken and Seasonings:** Stir in the salt, pepper, and dried thyme. Add the shredded chicken and cook for another 1-2 minutes.
3. **Simmer the Sauce:** Pour in the chicken broth and heavy cream. Stir everything together and bring to a gentle simmer.
4. **Cook the Noodles:** Add the egg noodles directly to the skillet. Stir well and let them cook in the sauce for 10-12 minutes, stirring occasionally until tender.
5. **Add the Peas and Cheese (Optional):** Stir in the frozen peas and cook for another 2 minutes. If using, sprinkle shredded cheddar cheese over the top and let it melt.
6. **Serve and Enjoy!:** Remove from heat, sprinkle with fresh parsley, and serve warm. Enjoy this cozy, creamy, and delicious meal!
7. **Pro Tips for the Best Chicken Pot Pie Noodle Skillet:** Use rotisserie chicken to save time!
8. **Don't overcook the noodles-they'll continue to absorb liquid even after cooking.**
9. **Want a thicker sauce? Stir in 1 tablespoon of flour before adding the broth.**
10. **Make it extra cheesy by adding a sprinkle of :** Parmesan before serving.
11. **What to Serve With This Dish:** This one-pan meal is satisfying on its own, but here are some great sides:

12. Garlic bread or biscuits - to soak up the creamy sauce.
13. Side salad - a light, fresh contrast to the rich dish.
14. Steamed or roasted vegetables - like broccoli or green beans for extra nutrition.
15. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! Store in an airtight container in the fridge for up to 3 days. Reheat with a splash of broth or milk to keep it creamy.
16. Q: Can I use a different type of pasta?A: Absolutely! Penne, rotini, or even bowtie pasta will work-just adjust the cooking time as needed.
17. Q: Can I make it dairy-free?A: Yes! Use coconut milk or a dairy-free cream alternative and skip the cheese.
18. Q: Can I freeze leftovers?A: This dish is best fresh, but you can freeze it in an airtight container for up to 2 months. Reheat on the stovetop with a little extra liquid.
19. Why You'll Love This Recipe: This Chicken Pot Pie Noodle Skillet is a warm, creamy, and satisfying meal that's quick, easy, and made in just one pan. Whether you're feeding a hungry family or just craving some homemade comfort food, this dish will hit the spot every time!
20. Try it out and let me know how you like it! Did you add any extra veggies or a cheesy twist? However you make it, this recipe is guaranteed to be a favorite. Happy cooking!

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

Original recipe: <https://chefmaniac.com/chicken-pot-pie-noodle-skillet-a-creamy-one-pan-dinner/>