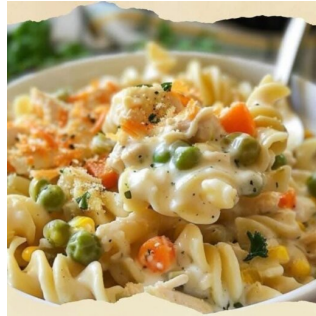


Creamy Chicken Pot Pie Pasta - A Cozy Twist on a Classic Favorite

Chicken Pot Pie Pasta: Homestyle Comfort in Creamy Noodle Form



TIME
9 min

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INGREDIENTS

- 2 cups cooked chicken, shredded
- 1 pound wide egg noodles
- 3 tablespoons butter
- 1 can cream of chicken soup
- $\frac{1}{2}$ cup cream cheese
- $\frac{3}{4}$ cup chicken stock
- 1 cup milk or heavy cream
- 1 can peas and carrots, drained
- Salt and pepper, to taste
- Optional (Highly Recommended for More Flavor):
 - 1 medium onion, diced (or 1 tsp onion powder)
 - 1 stalk celery, chopped
 - 2 cloves garlic, minced (or 1 tsp garlic powder)
- Parmesan cheese, for garnish

Ingredient Swaps & Notes:

Pasta: Egg noodles work best, but penne or rotini are great backups.

Cream Cheese: This adds richness-feel free to substitute with sour cream for tang.

Veggies: Frozen peas and carrots can be used instead of canned.

Broth: Use low-sodium chicken stock to control salt levels.

Instructions:

1. Cook the Pasta:
2. Build the Sauce:

3. Combine & Simmer:

4. Finish with Pasta:

5. Serve & Garnish:

Tips for Success:

Use rotisserie chicken for a quick, flavorful shortcut.

Cook pasta al dente so it holds up while simmering in the sauce.

Stir often while simmering to prevent sticking and ensure even creaminess.

Serving Suggestions:

A green salad or One-Pan Breakfast Bake for a brunch-for-dinner vibe.

Easy Cheesy Chicken Sliders if feeding a hungry crowd.

Garlic bread or roasted veggies on the side.

Storage & Leftovers:

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

DIRECTIONS

1. **Cook the Pasta:** In a large skillet or pot, boil egg noodles according to package instructions (usually 8-9 minutes). Drain and set aside.
2. **Build the Sauce:** In the same skillet, melt butter over medium heat. If using, sauté onion, garlic, and celery until softened (about 3-4 minutes).
3. **Combine & Simmer:** Add shredded chicken to the skillet. Stir in cream of chicken soup, cream cheese, chicken stock, milk or cream, and drained peas and carrots. Cook over medium heat, stirring regularly, for about 5 minutes.
4. **Finish with Pasta:** Add the cooked noodles to the skillet and stir until fully combined and coated in the sauce. Let simmer for another 3-5 minutes until everything is hot and well blended.
5. **Serve & Garnish:** Serve warm with a sprinkle of Parmesan cheese or cracked black pepper for extra depth.
6. **Tips for Success:** Use rotisserie chicken for a quick, flavorful shortcut.
7. **Cook pasta al dente** so it holds up while simmering in the sauce.
8. **Stir often** while simmering to prevent sticking and ensure even creaminess.
9. **Serving Suggestions:** This dish stands beautifully on its own but pairs well with:
10. A green salad or : One-Pan Breakfast Bake for a brunch-for-dinner vibe.
11. Easy : Cheesy Chicken Sliders if feeding a hungry crowd.

12. Garlic bread or roasted veggies on the side.
13. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
14. Reheat: Gently reheat in a skillet or microwave with a splash of milk to restore creaminess.
15. Freezer: Not ideal due to dairy content and noodles, but can be frozen if needed for up to 1 month.
16. More Recipes You'll Love: Craving more comfort food?
17. Dorito : Casserole - cheesy and quick.
18. Chicken : Enchiladas - great for freezing ahead.
19. Instant : Pot Lasagna - easy, fast, and hearty.
20. Final Thoughts: Chicken Pot Pie Pasta is the kind of recipe that wraps you in warmth. It's creamy, hearty, and endlessly flexible. Whether you're feeding the whole family or just looking to use up leftover chicken, this one's a keeper.
21. Let me know if you give it a try-and share your favorite twist! Want a printable version or IG carousel template for this? Just say the word!

SWAPS & NOTES

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

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