

Easy Chicken Pot Pie Pasta: Quick & Creamy One-Pan Meal

unbeatable simplicity and sheer comfort factor



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 can (10.5 oz) cream of chicken soup
- 1 can (10.5 oz) cream of mushroom soup
- 1 can (10.5 oz) cream of celery soup
- 2 cups cooked chicken, cubed (rotisserie chicken works great)
- 1 package (10-12 oz) frozen mixed vegetables (peas, carrots, corn, green beans)
- 1 package (12 oz) egg noodles, whichever size you like
- 2 pats of butter (about 2 tablespoons)
- Seasoning (e.g., salt, black pepper, garlic powder, onion powder), however you like.

DIRECTIONS

1. Let's get this delicious : Easy Chicken Pot Pie Pasta cooking!
2. Cook : Noodles: In a large pot, cook the 1 package of egg noodles according to package instructions until al dente (tender but still firm to the bite). Once cooked, drain the noodles thoroughly.
3. Dump : All Ingredients into Pan: Return the drained cooked noodles to the empty large pot (or transfer to a large, deep skillet or Dutch oven). Dump in all the remaining ingredients: 1 can cream of chicken soup, 1 can cream of mushroom soup, 1 can cream of celery soup, 2 cups cooked cubed chicken, 1 package of frozen mixed vegetables, and 2 pats of butter.
4. Season & : Stir: Add your preferred seasonings (e.g., a pinch of salt, a generous amount of black pepper, a dash of garlic powder and onion powder). Stir everything together well with a large spoon until all ingredients are thoroughly combined and coated with the creamy soup mixture.
5. Heat : Thoroughly: Place the pot (or skillet) over medium heat. Heat thoroughly for 10 minutes, stirring occasionally, until the mixture is hot and bubbly and the frozen vegetables are tender.
6. The : End. Enjoy! Remove from heat and serve immediately. This is your delicious, cheap & lazy meal ready to be enjoyed!

SWAPS & NOTES

Cream of Soups: The combination of cream of chicken, mushroom,

and celery soups creates a classic, deeply creamy base.

You can use two cans of the same soup (e.g., two cream of chicken) if you prefer.

Cooked Chicken: Shredded rotisserie chicken is ideal for its

convenience and tenderness.

Leftover roasted chicken or boiled chicken breasts/thighs, cubed, also work perfectly.

TIPS FOR SUCCESS

Don't Overcook Noodles: Cook the egg noodles just until al dente, as they will continue to warm and absorb sauce once combined.

Thorough Stirring: Ensure all the soups are well mixed with the noodles, chicken, and veggies for a consistent creamy sauce.

No Need to Thaw Veggies: Add frozen vegetables directly to the pot; they will cook through as the mixture heats.

Season to Taste: The canned soups bring some saltiness, so taste the mixture before adding too much extra salt, then adjust to your preference.

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

Original recipe: <https://chefmaniac.com/easy-chicken-pot-pie-pasta-quick-creamy-one-pan-meal/>