

## Slow Cooker Chicken Pot Pie Pasta: Comfort Food Made Easy

### Slow Cooker Chicken Pot Pie Pasta



**TIME**  
**30-60 min**

**METHOD**  
**Slow cooker**

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#### INGREDIENTS

1.5 lbs boneless, skinless chicken breasts or thighs, cut into 1-inch pieces  
1 (10.5 ounce) can condensed cream of chicken soup  
1 (10.5 ounce) can condensed cream of mushroom soup (or another can of cream of chicken)  
1 cup chicken broth (low sodium recommended)  
1 cup milk (whole or 2%)  
1 teaspoon dried thyme  
1/2 teaspoon salt (or to taste)  
1/4 teaspoon black pepper  
1 bag (16 ounces) frozen mixed vegetables (peas, carrots, corn, green beans blend)  
1 1/2 cups egg noodles (medium or wide, uncooked)  
1/2 cup heavy cream (optional, for extra richness)  
Optional Garnish: Fresh chopped parsley or chives

#### DIRECTIONS

1. Let your slow cooker do all the hard work for this amazing Chicken Pot Pie Pasta!
2. Prepare : Slow Cooker: Lightly grease the inside of a 6-quart (or larger) slow cooker with cooking spray or butter.
3. Combine : Ingredients (Initial Cook): Place the chicken pieces in the bottom of the slow cooker. In a medium bowl, whisk together the condensed cream of chicken soup, condensed cream of mushroom soup, chicken broth, milk, dried thyme, salt, and black pepper until well combined and smooth. Pour this mixture over the chicken.
4. Slow : Cook: Cover the slow cooker and cook on LOW for 4-6 hours or on HIGH for 2.5-3.5 hours, or until the chicken is cooked through and easily shredded.
5. Shred : Chicken & Add Veggies: Once the chicken is cooked, remove it from the slow cooker and shred it using two forks. Return the shredded chicken to the slow cooker. Stir in the frozen mixed vegetables.
6. Add : Egg Noodles & Cream: Stir in the uncooked egg noodles. Make sure the noodles are submerged in the liquid. Stir in the heavy cream (if using).
7. Finish : Cooking: Cover and continue to cook on HIGH for another 30-60 minutes, or until the noodles are tender and the sauce has thickened. Stir occasionally during this final stage to prevent the noodles from sticking.
8. Serve: Taste and adjust seasoning if needed. Ladle into bowls, garnish with fresh chopped parsley or chives if desired. Serve hot.

## SWAPS & NOTES

**Chicken:** Both chicken breasts and thighs work wonderfully.

You can use cooked, shredded rotisserie chicken; add it when the raw chicken is almost done cooking (or at the beginning of the last 30-60 min if skipping the initial long cook).

**Condensed Soups:** The combination of cream of chicken and cream of mushroom soups provides the classic creamy base and a depth of flavor.

You can use two cans of either if you prefer.

### TIPS FOR SUCCESS

**Don't Pre-Cook Noodles:** The magic of this dish is that the noodles cook directly in the sauce, absorbing flavor and releasing starches that naturally thicken the sauce.

**Add Noodles (and heavy cream) at the End:** This is crucial!

Adding them too early will result in mushy pasta and a sauce that might be too thick.

**Stir Occasionally (Final Stage):** Once the noodles are added, stir every 15-20 minutes to prevent them from clumping or sticking to the bottom of the slow cooker.

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

Original recipe: <https://chefmaniac.com/slow-cooker-chicken-pot-pie-pasta-comfort-food-made-easy/>