

Easy Chicken Pot Pie Pasta: Your Ultimate Lazy Meal

, cubed or shredded (leftover rotisserie chicken works great)



TIME
10 min

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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 or shredded (leftover rotisserie chicken works great)
- 1 package (10-12 oz) frozen mixed vegetables (peas, carrots, corn, green beans blend)
- 1 package (12 oz) egg noodles
- 2 pats of butter (about 2 tablespoons)
- Season however you like. (Suggestions: salt, pepper, garlic powder, onion powder, poultry seasoning)

Swaps and Notes:

Cream of Soups: The combination of these three cream soups creates a rich and complex base similar to pot pie filling. You can use two cans of cream of chicken if you don't have all three. Low-sodium versions can be used to control saltiness.

Cooked Chicken: This recipe is fantastic for leftover chicken! Rotisserie chicken, leftover baked or grilled chicken, or even canned chicken (drained) works perfectly. For more chicken ideas, check out [A Light, Tangy Chicken Salad I Actually Crave](#) (and [There's No Mayo in Sight](#)).

Frozen Mixed Vegetables: This is where the "lazy" part shines! No chopping required. You can choose blends with different vegetables. No need to thaw beforehand.

Egg Noodles: Egg noodles have a lovely tender texture that soaks up the creamy sauce beautifully. Any short pasta shape like rotini, penne, or macaroni could also be used.

Butter: Adds extra richness and flavor to the sauce.

Seasoning: While the canned soups have seasoning, a little extra salt, black pepper, garlic powder, onion powder, or a dash of poultry seasoning can really make the flavors pop. Adjust to your taste!

DIRECTIONS

1. This is truly a "dump and go" recipe for the ultimate quick comfort.
2. **Cook :** Noodles: Bring a large pot of water to a boil. Add the egg noodles and cook according to package directions until they are al dente.
3. **Drain :** Noodles: Once cooked, drain the noodles thoroughly.
4. **Dump :** All Ingredients into 1 Pan: In the same large pot (or a large deep skillet or Dutch oven) that you cooked the noodles in, add the drained noodles back. Then, dump in all remaining ingredients: the 1 can cream of chicken soup, 1 can cream of mushroom soup, 1 can cream of celery soup, 2 cups cooked chicken, 1 package of frozen mixed vegetables, and the 2 pats of butter.
5. **Season & : Heat:** Stir everything together well. Add your preferred seasonings (e.g., a pinch of salt, a good grind of black pepper, a dash of garlic powder, onion powder, or poultry seasoning).
6. **Heat :** Thoroughly: Place the pot back on the stove over medium heat. Bring the mixture to a gentle simmer, stirring frequently, and heat thoroughly for about 10 minutes, or until the mixture is bubbling, the frozen vegetables are tender, and everything is heated through.
7. **The : End. Serve!** Ladle generous portions into bowls and serve immediately. Enjoy your incredibly easy, satisfying, and comforting Chicken Pot Pie Pasta!

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