

Slow Cooker Chicken Pot Pie Pasta: Comfort Food Made Easy

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TIME
20-30 min

METHOD
Slow cooker

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INGREDIENTS

1.5 lbs boneless, skinless chicken breasts or thighs
1 bag (16 oz) frozen mixed vegetables (peas, carrots, corn, green beans)
1 can (10.5 oz) condensed cream of chicken soup
1 can (10.5 oz) condensed cream of mushroom soup
1 cup chicken broth
1/2 cup milk (whole or 2%)
1/2 tsp dried thyme
1/2 tsp garlic powder
Salt and freshly ground black pepper to taste
8 oz egg noodles (or other small pasta like elbow macaroni, ditalini)
Optional: 1/4 cup chopped fresh parsley for garnish

DIRECTIONS

- 1.** Combine : Slow Cooker Ingredients: Place the raw, boneless, skinless chicken breasts or thighs in the bottom of your slow cooker. Sprinkle the chicken with salt, pepper, dried thyme, and garlic powder. Add the bag of frozen mixed vegetables around and on top of the chicken. In a separate bowl, whisk together the condensed cream of chicken soup, condensed cream of mushroom soup, chicken broth, and milk until smooth. Pour this creamy mixture over the chicken and vegetables in the slow cooker.
- 2.** Cook: Cover the slow cooker and cook on LOW for 6-8 hours or on HIGH for 3-4 hours, or until the chicken is cooked through and easily shredded.
- 3.** Shred : Chicken & Add Pasta: Once the cooking time is complete, remove the chicken from the slow cooker and shred it using two forks. Return the shredded chicken to the slow cooker. Stir the shredded chicken back into the creamy vegetable sauce. Now, add the egg noodles (or other small pasta) directly into the slow cooker. Make sure the pasta is mostly submerged in the liquid.
- 4.** Finish : Cooking: Stir well, cover, and continue to cook on HIGH for an additional 20-30 minutes, or until the pasta is tender and cooked through. Stir occasionally to prevent the pasta from sticking.
- 5.** Serve: Taste and adjust seasoning with additional salt and pepper if needed. Ladle the Slow Cooker Chicken Pot Pie Pasta into bowls. Garnish with fresh chopped parsley if desired. Serve hot and enjoy this delicious, comforting meal!

SWAPS & NOTES

Chicken: Both chicken breasts and thighs work well.

Thighs will be more tender and moist.

You can also use pre-cooked shredded chicken (add during the last hour of cooking in the slow cooker).

Mixed Vegetables: A standard frozen mix is convenient.

TIPS FOR SUCCESS

Don't Overcook Pasta: Cook the pasta directly in the slow cooker only for the last 20-30 minutes.

Adding it too early will result in mushy pasta.

Raw Chicken is Best: Starting with raw chicken allows it to slowly cook and become incredibly tender and flavorful as it braises in the sauce.

Use Low-Sodium Broth: This gives you more control over the final saltiness of the dish, as condensed soups can be quite salty.

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

Original recipe: <https://chefmaniac.com/slow-cooker-chicken-pot-pie-pasta-comfort-food-made-easy-2/>