

Classic Creamy Chicken Noodle Casserole: Comfort Food Favorite

To make this ultimate comfort classic, you'll need:



OVEN
375°F

TIME
25-35 min

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INGREDIENTS

- 12 ounces egg noodles
- 2 cups cooked chicken, shredded or diced (from a rotisserie chicken or leftover cooked chicken)
- 1 (10.5-ounce) can condensed cream of chicken soup
- 1 (10.5-ounce) can condensed cream of mushroom soup
- 1/2 cup milk (whole milk or 2%)
- 1/2 cup sour cream (optional, for extra creaminess)
- 1 cup frozen mixed vegetables (peas and carrots, or your favorite blend)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon black pepper
- 1 1/2 cups shredded cheddar cheese, divided
- 1/2 cup crushed Ritz crackers or panko breadcrumbs
- 2 tablespoons melted butter

DIRECTIONS

- 1. Prepare : Noodles:** Bring a large pot of salted water to a boil. Add the egg noodles and cook according to package directions until al dente (slightly firm). Drain well and set aside.
- 2. Preheat : Oven:** While the noodles are cooking, preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish.
- 3. Combine : Creamy Mixture:** In a large mixing bowl, combine the condensed cream of chicken soup, cream of mushroom soup, milk, sour cream (if using), garlic powder, onion powder, and black pepper. Whisk until smooth and well combined.
- 4. Add : Ingredients:** Stir in the cooked chicken, drained egg noodles, frozen mixed vegetables, and 1 cup of the shredded cheddar cheese into the creamy soup mixture. Mix gently until all ingredients are evenly coated.
- 5. Assemble : Casserole:** Pour the entire mixture into the prepared 9x13 inch baking dish, spreading it out evenly.
- 6. Prepare : Topping:** In a small bowl, combine the crushed Ritz crackers (or panko breadcrumbs) and the remaining 1/2 cup of shredded cheddar cheese. Drizzle with melted butter and toss to combine, ensuring the crumbs are coated.
- 7. Bake:** Sprinkle the cracker and cheese topping evenly over the casserole. Bake, uncovered, for 25-35 minutes, or until the casserole is bubbly around the edges and the topping is golden brown and crispy.
- 8. Rest and : Serve:** Remove from the oven and let it rest for 5-10 minutes before serving. This allows the casserole to set slightly and makes it easier to

serve.

SWAPS & NOTES

Leftover roasted chicken, poached chicken breasts, or even canned chicken (drained well) are all good options.

If you don't have cooked chicken, you can quickly boil or sauté chicken breasts before shredding.

Soups : You can use two cans of cream of chicken soup, or two cans of cream of mushroom soup, if preferred.

Cream of celery soup also works wonderfully in this recipe.

TIPS FOR SUCCESS

Don't Overcook Noodles : Cook the egg noodles until they are just al dente.

They will continue to cook in the oven, so slightly undercooking them initially prevents them from becoming mushy.

Use Cooked Chicken : Ensure your chicken is fully cooked and cooled slightly before mixing it into the casserole.

This allows for even distribution and avoids additional cooking time for the chicken in the oven.

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

Original recipe: <https://chefmaniac.com/classic-creamy-chicken-noodle-casserole-comfort-food-favorite/>