

## Chicken and Noodles Crock Pot Recipe for the Ultimate Cozy Comfort Dinner

6 to 7 hours on LOW or 3 to 4 hours on HIGH



**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

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**SAVE**  
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### INGREDIENTS

- 2 to 3 chicken breasts
- 12 ounces egg noodles
- 1 can cream of chicken soup
- 4 cups chicken broth
- 2 tablespoons butter

### DIRECTIONS

- Step 1: Add the base ingredients:** Place the chicken breasts in the crock pot. Pour in the chicken broth and add the cream of chicken soup. Stir lightly to combine around the chicken.
- Step 2: Cook low and slow:** Cover and cook on LOW for 6 to 7 hours or on HIGH for 3 to 4 hours, until the chicken is fully cooked and tender enough to shred easily.
- Step 3: Shred the chicken:** Use two forks to shred the chicken directly in the slow cooker. Stir it back into the broth mixture so the chicken absorbs all that creamy flavor.
- Step 4: Add noodles and butter:** Stir in the egg noodles and butter. Make sure the noodles are mostly covered in liquid so they cook evenly.
- Step 5: Finish cooking:** Continue cooking until the noodles are tender and the sauce has thickened into a creamy consistency. This usually takes about 20 to 30 minutes on HIGH, depending on your slow cooker and the type of noodles used.
- Step 6: Serve warm:** Once the noodles are tender and the mixture is creamy, give everything one final stir and serve hot.

### SWAPS & NOTES

This recipe is beautifully simple, but there are a few easy ways to adjust it to fit your taste or what you have on hand.

**Chicken:** Boneless, skinless chicken breasts work perfectly, but chicken thighs can add even more richness.

**Egg noodles:** Wide egg noodles make the dish extra hearty, though regular egg noodles work too.

**Cream of chicken soup:** This creates the creamy base, but cream of celery can work in a pinch.

