

## Easy Creamy Chicken Noodle Casserole Recipe

A cozy, family-friendly creamy chicken noodle casserole recipe with simple ingredients and full step-by-step instructions.



**PREP**

**10 minutes**

**COOK**

**45 minutes**

**TOTAL**

**55 minutes**

**SERVES**

**6 servings**

### INGREDIENTS

- 12 oz wide egg noodles dried
- 3 cups cooked shredded chicken from rotisserie or leftover chicken
- 2 cans 10.5 oz each condensed cream of chicken soup
- 2 cups whole milk

### DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch glass baking dish so the noodles don't stick and the edges can get golden and bubbly.
- 2. Boil Noodles:** Bring a large pot of salted water to a boil. Add the egg noodles and cook for 2 minutes less than the package directions (you want them just shy of al dente so they don't get mushy in the oven). Drain well and set aside.
- 3. Mix Sauce:** While the noodles cook, whisk together the condensed cream of chicken soup and the milk in a large bowl until smooth and creamy. This is your simple sauce-no extra seasonings needed unless you want them.
- 4. Add Chicken:** Stir the shredded cooked chicken into the soup and milk mixture until the chicken is evenly coated and there are no dry spots.
- 5. Combine:** Add the drained egg noodles to the bowl and gently fold everything together until the noodles and chicken are evenly coated in the creamy sauce. Take your time here so you don't break up the noodles too much.
- 6. Transfer to Dish:** Transfer the mixture to the prepared 9x13-inch glass baking dish, spreading it out into an even layer. Use the back of a spoon to nudge some noodles and chicken toward the edges so they can get those golden, slightly crisp bits as they bake.
- 7. First Bake (Covered):** Cover the baking dish tightly with foil and bake in the preheated oven for 25 minutes, until the casserole is hot and bubbling around the edges.
- 8. Second Bake (Uncovered):** Carefully remove the foil and continue baking for another 10-15 minutes, or until

the top and edges are lightly golden and some noodles on top look just a bit toasted. The sauce should be bubbling up around the sides of the dish.

9. **Rest & Serve:** Let the casserole rest on the counter for about 10 minutes before serving. This helps it set up slightly so the creamy sauce clings to the noodles and the pieces scoop out neatly, just like that picture-perfect glass dish at a potluck table.

## SWAPS & NOTES

**Pro-Tip:** If your cooked chicken was unseasoned, add a generous pinch of freshly cracked black pepper and half a teaspoon of garlic powder to the soup and milk mixture before combining it with the noodles for an extra boost of savory flavor!

## TIPS FOR SUCCESS

Taste and adjust seasoning before serving.

Let hot baked dishes rest briefly before scooping.

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

Original recipe: <https://chefmaniac.com/easy-creamy-chicken-noodle-casserole-recipe/>