

Treasure Barrel

# Chicken Noodle Casserole – Cozy Classic Comfort

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| **20 min**<br>Prep time | **35 min**<br>Cook time | **55 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 2 cups wide egg noodles
- [ ] 1 cup carrots, diced
- [ ] 1 cup peas (fresh or frozen)
- [ ] 1 cup celery, sliced
- [ ] 2 tbsp butter
- [ ] 2 cups low-sodium chicken broth
- [ ] 1 cup sour cream
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1 tsp dried thyme
- [ ] Salt and pepper to taste

## Instructions

1. In a large skillet, melt butter over medium heat. Add the diced chicken, season with salt, pepper, and thyme, and cook until lightly browned, about 5 minutes.
2. Add carrots, peas, and celery to the skillet; sauté for another 3 minutes until they begin to soften.
3. Stir in the chicken broth, bring to a gentle simmer, then lower the heat and mix in the sour cream until the sauce is smooth.
4. Fold in the cooked noodles, ensuring they are fully coated. Transfer the mixture to a 9-inch casserole dish.
5. Sprinkle shredded cheddar evenly over the top. Bake in a preheated oven at 350°F for 25 minutes, or until the cheese is golden and the casserole bubbles.
6. Remove from oven, let rest 5 minutes, then serve warm.

### Nutrition per serving

| 420 kcal | 30 g | 38 g | 15 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the sauce seems too thick, thin with a splash of broth before baking.
- For added crunch, top with breadcrumbs mixed with melted butter.
- A pinch of nutmeg in the sauce adds a subtle warmth.