

Treasure Barrel

Creamy Chicken Pot Pie Pasta Bake

20 min Prep time	**35 min** Cook time	**55 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Pasta and Chicken

- ▢ 12 oz egg noodles
- ▢ 2 lbs chicken thighs, boneless skinless
- ▢ 1 tbsp olive oil
- ▢ 1 tsp salt
- ▢ ½ tsp black pepper

For the Creamy Sauce

- ▢ 3 tbsp butter
- ▢ 1 medium onion, diced
- ▢ 3 cloves garlic, minced
- ▢ ¼ cup all-purpose flour
- ▢ 2 cups chicken broth
- ▢ 1 cup heavy cream
- ▢ 1 tsp fresh thyme leaves
- ▢ ½ tsp poultry seasoning

Vegetables and Topping

- ▢ 2 cups frozen mixed vegetables (peas, carrots, corn)
- ▢ ½ cup breadcrumbs
- ▢ ¼ cup grated Parmesan cheese
- ▢ 2 tbsp melted butter
- ▢ 2 tbsp chopped fresh parsley

Instructions

1. Preheat oven to 375°F. Cook egg noodles according to package directions, but reduce cooking time by 2 minutes. Drain and set aside.
2. Season chicken thighs with salt and pepper. Heat olive oil in a large oven-safe skillet over medium-high heat. Brown chicken on both sides, about 4-5 minutes per side. Remove and shred when cool enough to handle.
3. In the same skillet, melt butter over medium heat. Add onion and cook until softened, about 5 minutes. Add garlic and cook 1 minute more until fragrant.
4. Sprinkle flour over onions and cook, stirring constantly, for 2 minutes. Gradually whisk in chicken broth until smooth. Bring to a simmer until slightly thickened.
5. Stir in heavy cream, thyme, and poultry seasoning. Return shredded chicken to skillet along with frozen vegetables. Cook until vegetables are thawed and sauce is creamy.
6. Gently fold in cooked egg noodles until everything is well combined. If your skillet isn't oven-safe, transfer mixture to a 9x13 baking dish.

7. Combine breadcrumbs, Parmesan, and melted butter in a small bowl. Sprinkle evenly over the pasta mixture.

8. Bake for 20-25 minutes until bubbly and topping is golden brown. Let rest 10 minutes before serving. Garnish with fresh parsley.

Nutrition per serving

480 kcal	28 g	38 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Leftovers keep well in refrigerator for 3-4 days
- Freeze before baking for up to 3 months
- Add a splash of white wine to the sauce for extra flavor depth
- For extra creaminess, stir in ½ cup of sour cream at the end