

1 – Lrg Pan 2 – 9”x5” Pans

CHICKEN POT PIE NOODLE SKILLET

This Chicken Pot Pie Noodle Skillet is classic chicken pot pie transformed into a skillet dish with noodles instead of a crust. Easy and delicious.

Prep Time: 15 minutes

Cook Time: 10 minutes

Serves: 6



INGREDIENTS

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| <ul style="list-style-type: none">• 1 ½ cups of cooked cubed chicken breast• 1 cup chicken broth• 1 cup heavy cream• 1 medium onion diced• 2 cloves garlic (minced) | <ul style="list-style-type: none">• 10 oz package of egg noodles• 1 ½ cups frozen peas and carrots (thawed)• 2 tablespoons all-purpose flour• 2 tablespoon butter• Salt and pepper to taste |
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INSTRUCTIONS

1. Cook noodles al dente, according to package directions.
2. In a large skillet, melt the butter over medium-high heat. Stir in the onions, garlic, peas and carrots, season with salt and pepper. Cook for about 3 minutes until onions are soft and translucent. Stir in the flour until combined.
3. Pour in the chicken broth and heavy cream, bring to a boil. Reduce to a simmer. Stir occasionally until thickened, about 5 minutes.
4. Drain the pasta and add to the skillet, along with the chicken. Taste and season with a touch more salt and pepper if necessary.

FREEZING

- Put in aluminum pan(s) provided.
- **Cool completely** and then cover with saran wrap or aluminum foil. **Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life. See example on back side.**
- Then, cover with foil cover. Make sure label sticks to cover.
- Freeze for up to six months.

FREEZING INSTRUCTIONS FOR PREPARED MEALS:

- ✓ Cool meal **completely!!!**
- ✓ PLEASE **DO NOT** OVER FILL THE CONTAINERS...LEAVE ABOUT 1" TO ¾" SPACE FROM TOP.
- ✓ Cover with saran wrap or aluminum foil (we prefer aluminum foil).



- ✓ Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life.



- ✓ Then, cover with foil cover that was given. Make sure label sticks to cover.