

Crockpot Chicken and Noodles

★★★★☆ _5 from 11 reviews

Crockpot Chicken and Noodles is a comfort meal the whole family can enjoy. Everything is cooked right in the crock making this an easy weeknight meal. With little prep time, you'll have a delicious dinner with plenty of spare time for family, chores, or relaxation.

Author: Beth Pierce
Cook Time: 4 hours on high
Yield: 4 servings
Method: Crockpot

Prep Time: 10
Total Time: 28 minute
Category: Main Meal
Cuisine: American



INGREDIENTS

SCALE

- 4 boneless skinless chicken breasts
- 1 small onion chopped
- 2 cloves garlic minced
- 1 tablespoon dried parsley
- 1/2 teaspoon crush rosemary
- 1/4 teaspoon fresh ground black pepper
- 1/4 teaspoon ground thyme
- 1/8 teaspoon ground nutmeg
- 4 tablespoon butter
- 4 cup low sodium chicken broth (reserving 1/4 cup)
- 6 ounce Amish egg noodles (please see note)
- 3 tablespoon cornstarch
- Optional: Fresh or dried parsley for garnish

INSTRUCTIONS

1. Place chicken in bottom of crockpot, Sprinkle with onion and garlic. Add parsley, rosemary, pepper, thyme, nutmeg and butter and cover with chicken broth. Cook on high for 3-4 hours or on low for 5-6 hours. When cooked tender shred the chicken. Add the egg noodles making sure they are submerged in the liquid. If necessary add a little more chicken broth. Cover and cook on high for 15-20 minutes. Mix cornstarch and reserved broth together and cook on high for additional 10-15 minutes to thicken and cook the noodles until tender.

Crockpot Chicken and Noodles is an easy filling comfort meal the whole fa...

NOTES

You can use other egg noodles but they will cook a little faster than the Amish noodles so only cover and cook on high for about 10 minutes before adding the cornstarch mixture and proceeding with the rest of the recipe.

Nutrition Facts	
Serves 4	
Amount Per Serving	
Calories	270
% Daily Value*	
Total Fat 14.5g	19%
Cholesterol 69.5mg	23%
Sodium 160.9mg	7%
Total Carbohydrate 22.1g	8%
Sugars 2.9g	
Protein 12.2g	24%
Vitamin A	11%
Vitamin C	5%

Keywords: *homemade chicken and noodles, old fashioned chicken and noodles, chicken and egg noodles, creamy chicken and noodles*

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