

Slow Cooker Cheesy Chicken Penne

Family friendly and perfect for a busy weeknight, this hearty Cheesy Chicken Penne will be a crowd pleaser.

Prep Time
10 mins

Cook Time
6 hrs 20 mins

Total Time
6 hrs 30 mins



4.94 from 59 votes

Course: Main Course Cuisine: American

Keyword: Cheesy Chicken Penne Servings: 8 Calories: 563kcal

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Equipment

- Slow Cooker - 5 quart or larger

Ingredients

- 1 1/2 lbs. boneless skinless chicken breasts
- 21 oz cream of chicken soup (two-10.5 oz cans) Don't add water
- 1/2 cup chicken broth
- 1/4 tsp. pepper
- 1/2 tsp. dried leaf tarragon can substitute oregano or thyme here
- 1 1/2 cups sliced mushrooms
- 1 small sweet yellow onion diced

Add at the end

- 1 cup sour cream
- 2 cups shredded cheddar cheese divided
- 1 lb. penne pasta cooked according to package directions on the stove-top

Instructions

1. Add the cream of chicken soup and chicken broth to the slow cooker, stir until smooth.
2. Add the tarragon, pepper, mushrooms and onions, stir.
3. Add the chicken breasts.
4. Cover the slow cooker and cook on LOW for 6 hours without opening the lid during the cooking time.
5. After the cooking time is up, start cooking the pasta according to the package directions to Al dente on the stove-top, do not over cook!
6. Shred the chicken with 2 forks.
7. Add sour cream and half of the cheese, stir.
8. Add the cooked and drained pasta and stir again.
9. Sprinkle over remaining cheese. Cover the slow cooker and cook for an additional 20 minutes on low.
10. Serve and enjoy!

Notes

If you have extra picky eaters and want to omit the mushrooms and onions add an additional 1/2 cup of broth. This will replace the moisture from the mushrooms and onions.

Nutrition

Calories: 563kcal | Carbohydrates: 53g | Protein: 36g | Fat: 23g | Saturated Fat: 11g | Cholesterol: 105mg | Sodium: 881mg | Potassium: 673mg | Fiber: 2g | Sugar: 5g | Vitamin A: 636IU | Vitamin C: 5mg | Calcium: 274mg | Iron: 2mg

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