

### ### Chicken Pot Pie Pasta Bake Recipe

#### #### Introduction

The Chicken Pot Pie Pasta Bake is a delightful combination of classic comfort food with a modern twist. Imagine the creamy, savory filling of a traditional chicken pot pie married with the enjoyable textures of pasta bake. This dish is perfect for family dinners, gatherings, or even potlucks as it brings together familiar flavors in a novel and delectable way. Dive into this recipe that's sure to become a household favorite!

#### #### Detailed Ingredients with Emojis

- 2 cups 🍗 cooked chicken, shredded or diced
- 3 cups 🍝 cooked pasta (penne, rotini, or any short pasta)
- 1 ½ cups 🥕 mixed vegetables (carrots, peas, corn)
- 1 cup 🧀 shredded cheddar cheese
- 1 cup 🥛 milk
- 1 cup 🍲 chicken broth
- 2 tbsp 🧈 butter
- 2 tbsp 🍪 all-purpose flour
- 1 tsp 🧄 garlic powder
- 1 tsp 🧅 onion powder
- ½ tsp 🌶️ ground black pepper
- ½ tsp 🌿 dried thyme
- ½ tsp 🌿 dried rosemary
- 1 tsp 🌿 parsley (optional for garnish)

#### #### Prep Time, Cook Time, Total Time, Yield

- Prep Time: 20 minutes
- Cook Time: 30 minutes
- Total Time: 50 minutes
- Yield: 6 servings

#### #### Detailed Directions and Instructions

##### 1. **\*\*Preparation\*\***

Preheat your oven to 375°F (190°C). Cook your pasta according to the package's instructions until al dente. Drain and set aside. Prepare the cooked chicken either by shredding or dicing, and set it aside too.

##### 2. **\*\*Making the Sauce\*\***

In a large saucepan over medium heat, melt the butter. Stir in the all-purpose flour, creating a roux. Cook the roux for about 1-2 minutes until it turns golden and begins to bubble. Gradually pour in the milk, constantly whisking to prevent lumps from forming.

### 3. **\*\*Adding Broth and Seasonings\*\***

Carefully add the chicken broth to the mixture, again whisking constantly. Once the milk and broth are well combined, stir in the garlic powder, onion powder, black pepper, thyme, and rosemary. Bring the mixture to a gentle simmer, allowing it to thicken.

### 4. **\*\*Combining Ingredients\*\***

Add the cooked chicken and mixed vegetables to the saucepan. Stir everything together to coat the chicken and vegetables evenly with the creamy sauce. Afterward, fold in the cooked pasta and mix to ensure everything is well combined.

### 5. **\*\*Baking\*\***

Pour the mixture into a greased 9×13-inch baking dish. Sprinkle the shredded cheddar cheese evenly over the top. Place the baking dish in the oven and bake for approximately 20-25 minutes, or until the cheese is melted and bubbly, and the top is golden brown.

### 6. **\*\*Finishing Touches\*\***

Remove the baking dish from the oven and let it sit for about 5 minutes before serving. Garnish with fresh parsley if desired for a pop of color and added freshness.

#### #### Notes

- You can use leftover chicken or a rotisserie chicken for convenience.
- Feel free to use any mix of vegetables you prefer or have on hand, like green beans or celery.
- This dish can be made ahead and refrigerated. Just bake it before serving to heat through.

#### #### Cooking Techniques

- **\*\*Roux Preparation\*\***: Making a roux is essential for this recipe's creamy consistency. Ensure that the flour and butter are well combined and cooked enough to remove the raw flour taste without burning.
- **\*\*Simmering\*\***: Gentle simmering allows the sauce to thicken gradually and flavors to meld together properly.
- **\*\*Baking\*\***: Baking helps meld the flavors and creates a crispy cheese layer on top that adds a delightful texture.

#### #### FAQs

**\*\*Q: Can I use frozen vegetables?\***

**A:** Yes, you can use frozen vegetables. Just make sure they are thawed and drained before adding them to the mixture.

**\*\*Q: What type of pasta works best?\***

**A:** Short pasta shapes like penne, rotini, or elbow macaroni work best in this recipe as they hold the sauce well.

**\*\*Q: Can I make this dish gluten-free?\***

**A:** Absolutely! Substitute the pasta with a gluten-free version and use a gluten-free flour blend for the roux.

**\*\*Q: How do I store leftovers?\***

**A:** Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

#### #### Conclusion

The Chicken Pot Pie Pasta Bake is a versatile, comforting, and delicious dish that will easily become a new favorite for your family. This recipe combines the creamy