



Chicken Pot Pie Pasta



Introduction

Chicken Pot Pie Pasta is a delightful fusion of two comfort food classics. Combining the creamy, savory flavors of chicken pot pie with the comforting texture of pasta, this dish is perfect for a cozy family dinner or any occasion that calls for something hearty and satisfying. The recipe is relatively simple, making it an ideal choice for both novice cooks and experienced chefs alike.

Detailed Ingredients with measures

- 8 ounces of pasta (your choice)
- 1 cup of cooked, shredded chicken
- 1 cup of diced carrots
- 1 cup of frozen peas
- 1 cup of diced potatoes
- 1 onion, diced
- 3 cloves of garlic, minced
- 4 cups of chicken broth
- 1 cup of heavy cream
- ½ cup of all-purpose flour
- 2 tablespoons of olive oil
- 1 teaspoon of dried thyme
- Salt and pepper to taste
- Fresh parsley for garnish

Prep Time

Approximately 15 minutes



Cook Time, Total Time, Yield

Cook Time: 30 minutes Total Time: 45 minutes Yield: Serves 4-6 people





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Detailed Directions and Instructions Click next page below