



Creamy Chicken Pasta Soup

A Pot Full of Memories

I first made this soup on a rainy Tuesday. My grandson Leo was coming over. He loves lasagna but was feeling a bit poorly. I wanted to give him that cozy lasagna feeling in a bowl. It worked like a charm.

He ate two big bowls and fell asleep on the couch. I still smile thinking about it. This soup is a big, warm hug. It turns a regular day into something special. What meal always makes you feel cozy and loved?

Let's Start Our Soup

Grab your big, heavy pot. We start with onion sizzling in oil and butter. Doesn't that smell amazing? It is the best start to any good soup. Cook them until they are soft and sweet.

Then you add the garlic. Your kitchen will smell like an Italian kitchen. Next, we stir in the flour. This is our little secret. It makes the soup nice and thick later on. Fun fact: This flour-and-butter mix is called a roux. It's a French trick for thickening sauces and soups.

Why We Simmer and Wait

Now we add the shredded chicken and all that lovely broth. This is when we let it simmer. The simmering is important. It lets all the flavors get to know each other.

This matters because good food cannot be rushed. The wait makes the broth rich. It fills your whole house with a happy smell. It teaches us patience. What is your favorite smell from the kitchen?

The Cozy Final Touches

Time for the noodles! I love Mafalda noodles. They look like little lasagna ribbons. They cook right in the soup. They soak up all that delicious flavor.

Then comes the magic. We stir in the spinach, half and half, and cheeses. Watch the soup turn creamy. The cheese gets all stringy. This matters because eating should be a joy for your eyes, too. It's a happy, colorful dish.

Your Soup, Your Way

This soup is very forgiving. No Mafalda noodles? Just break some regular lasagna noodles into pieces. It works just the same. I've done it many times.

You can use fresh spinach instead of frozen. Or try a different cheese. Cooking is about making it work for you. What is one ingredient you love to swap in recipes?



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Ingredients:

Ingredient	Amount	Notes
oil	1 tablespoon	
butter	1 tablespoon	
yellow onion	1 large	diced
garlic	1 tablespoon	minced
flour	1/4 cup	
rotisserie chicken	3 cups	shredded
Italian seasoning	2 teaspoons	
kosher salt	1/2 teaspoon	
pepper	1/2 teaspoon	
chicken broth	8 cups	
Mafalda noodles	12 ounces	or broken lasagna noodles
frozen baby spinach	10 ounces	thawed and chopped
half and half	1 cup	
mozzarella cheese	1 cup	shredded
parmesan cheese	1 cup	grated



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A Bowl of Cozy Hugs

Hello, my dear. Come sit with me for a moment. I want to tell you about my Creamy Chicken Lasagna Soup. It is like a warm hug on a chilly day. It has all the cozy feel of a lasagna. But it is much simpler to make in one big pot.

See also [No-Noodle Zucchini Lasagna Recipe](#)

My grandson calls it his favorite “blanket soup.” I still laugh at that. It reminds me of cooking for my own busy family. This soup always filled our bellies and our hearts. Let us make some together.

Step 1

Grab your big, heavy pot. We call that a Dutch oven. Put it on the stove over medium-high heat. Add your oil and butter. Doesn't that smell amazing as it melts? Now toss in your chopped onion. Cook it for a few minutes until it looks soft and shiny.

Step 2

Stir in the garlic. Ah, that wonderful smell! It always makes my kitchen feel like home. Now, sprinkle the flour right over everything. Mix it well until it looks like a thick paste. Keep stirring for two more minutes. (A hard-learned tip: don't walk away now, or the flour might burn!).

Step 3

Time for the chicken! Add your shredded rotisserie chicken. Sprinkle on the Italian seasoning, salt, and pepper. Give it a good stir. Now, pour in all that lovely chicken broth. It will sizzle and steam. Let it bubble gently for about ten

minutes.

Step 4

Here come the fun noodles! I use Mafalda noodles. They look like little lasagna ribbons. You can also break regular lasagna noodles into pieces. Add them to the pot. Let the soup simmer until the noodles are tender but still have a bite. What's your favorite soup noodle? Share below!

Step 5

Last steps! Stir in the chopped spinach. It will wilt down into lovely green flecks. Now pour in the half and half for creaminess. Finally, add all that glorious mozzarella and parmesan cheese. Stir until it's all melted and dreamy. Serve it right away while it's hot and bubbly.

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 6 servings

Category: Dinner, Soup

Let's Shake It Up!

This soup is a wonderful friend. It loves to play dress-up. You can change it in so many fun ways. Here are a few ideas I love to try when I feel creative.

See also [Golden Sweet Cornbread Recipe](#)

The Garden Lover

Skip the chicken. Use two cans of white beans instead. They make it so creamy and filling. It is a perfect meat-free Monday meal.

The Spice Lover

Add a big pinch of red pepper flakes with the garlic. It gives the soup a little happy kick. My son-in-law always asks for it this way.

The Summer Lover

Swap the spinach for fresh, chopped zucchini. Add it with the noodles so it cooks through. It tastes like sunshine in a bowl.

Which one would you try first? Comment below!

The Perfect Cozy Night

Now, let's talk about serving this lovely soup. A big, crusty loaf of bread is a must. You need something to dip into that creamy broth. A simple green salad with a lemony dressing is nice, too. It adds a fresh, crisp bite.

For a drink, I have two favorites. A cold glass of apple cider is so refreshing. For the grown-ups, a pale ale pairs wonderfully. The little bit of bitterness balances the creamy soup.

Which would you choose tonight? A hunk of bread for dipping, or a crisp salad on the side? I can never decide. I usually have a little of both.



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Keeping Your Cozy Soup Just Right

Let's talk about keeping this soup tasty for later. Let the soup cool down completely first. Then store it in a sealed container in the fridge. It will stay good for about three days.

You can also freeze this soup for a busy night. I remember freezing my first batch. I was so happy to have a warm meal ready on a cold day. Just leave out the half-and-half and cheese before freezing. Add them when you reheat it.

Reheat your soup gently on the stove. Stir it often so it does not stick. This keeps the creamy texture just perfect. Batch cooking like this saves you time and stress. It means a good meal is always close by. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Soup Troubles

Sometimes, our cooking needs a little help. Your soup might get too thick. Just add a splash more broth to thin it out. This makes it just right for sipping.

If your noodles soak up all the broth, do not worry. I once made soup that turned into a stew. Now I cook the noodles separately. Then I add them to each bowl. This keeps the noodles from getting too soft.

Is your soup not creamy enough? Make sure you cook the flour and butter paste well. It should look golden. This step is important for a rich flavor. Fixing small problems makes you a more confident cook. Good flavor comes from these little details. **Which of these problems have you run into before?**

See also [Creamy Tomato Soup Recipe](#)

Your Soup Questions, Answered

Q: Can I make this gluten-free?

A: Yes. Just use your favorite gluten-free flour and noodles.

Q: Can I make it ahead of time?

A: Absolutely. Follow the storage tips above for a ready-made meal.

Q: What if I do not have half-and-half?

A: Whole milk will work, but the soup will be a bit less creamy.

Q: Can I double the recipe?

A: You can. Just use a very large pot for all that goodness.

Q: Any other add-in ideas?

A: A can of diced tomatoes adds a nice, bright flavor. *Fun fact: Adding a little acid, like tomatoes, can make other flavors pop.* **Which tip will you try first?**

Until Next Time, My Dear

I hope this soup brings warmth to your kitchen. It is one of my favorite stories to share. Cooking for people is a way to show you care.

I would love to see your own creations. Your table and your way of cooking are special. Sharing our food stories connects us all. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

Savorydiscovery.com



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Creamy Chicken Pasta Soup

Author: Elowen Thorn

Cooking Method: [Stovetop](#)

Cuisine: [American](#)



Courses: [Lunch](#) [Main](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **30 minutes**

Rest time:



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Total time: **45 minutes**



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Servings:**6 servings**

Calories:**520 kcal**

Best Season:**Summer**

Description

A rich and comforting soup that combines the heartiness of chicken and pasta

with a creamy, cheesy broth.

Ingredients

- ☐ 1 tablespoon oil
- ☐ 1 tablespoon butter
- ☐ 1 large yellow onion, diced
- ☐ 1 tablespoon garlic, minced
- ☐ 1/4 cup flour
- ☐ 3 cups rotisserie chicken, shredded
- ☐ 2 teaspoons Italian seasoning
- ☐ 1/2 teaspoon kosher salt
- ☐ 1/2 teaspoon pepper
- ☐ 8 cups chicken broth
- ☐ 12 ounces Mafalda noodles, or broken lasagna noodles
- ☐ 10 ounces frozen baby spinach, thawed and chopped
- ☐ 1 cup half and half
- ☐ 1 cup mozzarella cheese, shredded
- ☐ 1 cup parmesan cheese, grated

Instructions

1. Heat Dutch oven over medium-high heat. Add in oil and butter. Once butter is melted, add chopped onion. Cook for 3-4 minutes or until translucent.
2. Add in garlic and cook for 1 additional minute.
3. Sprinkle with flour and mix to form a paste. Cook, stirring constantly, for about 2-3 minutes, or until golden brown.
4. Add the shredded chicken and sprinkle with Italian seasoning, salt, and pepper.
5. Pour in chicken broth. Simmer on medium-low for 10 minutes.

6. Add in Mafalda noodles and allow soup to simmer for 6-8 minutes, or until noodles are al dente.
7. Add in chopped spinach, half and half, and cheeses. Stir until combined.
8. Serve immediately.

Notes

For a thicker soup, let it sit for a few minutes after adding the cream and cheese. The pasta will continue to absorb the broth.

Keywords: Chicken, Pasta, Soup, Creamy, Comfort Food