



Chicken Pot Pie Pasta



www.savorydiscovery.com

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
- $\frac{1}{2}$ 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



www.savorydiscovery.com

Chicken Pot Pie Pasta

Detailed Directions and Instructions

Step 1: Prepare the Pasta

Cook the pasta according to package instructions. Drain and set aside.

Step 2: Cook the Chicken

In a large skillet, heat olive oil over medium heat. Add diced chicken and season with salt and pepper. Cook until browned and cooked through, about 5-7 minutes.

Step 3: Sauté Vegetables

Add diced onion, carrots, and celery to the skillet with the chicken. Sauté for 5 minutes until the vegetables are softened.

Step 4: Make the Sauce

Stir in flour and let it cook for a minute. Then, gradually add chicken broth and milk, stirring continuously until the sauce thickens.

See also Doritos Taco Salad Delight

Step 5: Combine Ingredients

Add the cooked pasta and frozen peas to the skillet. Mix well to coat everything with the sauce. Cook for an additional 2-3 minutes.

Step 6: Transfer to Baking Dish

Pour the pasta mixture into a greased baking dish and spread evenly.

Step 7: Top with Biscuits

Slice the pre-made biscuits in half and arrange them on top of the pasta mixture.

Step 8: Bake

Bake in a preheated oven at 375°F (190°C) for 20-25 minutes, or until the biscuits are golden brown.

Step 9: Serve

Allow to cool slightly before serving. Enjoy your chicken pot pie pasta.

Notes

Note 1: Cooking Time

Ensure to monitor the cooking time especially while baking to avoid over-browning the biscuits.

Note 2: Vegetable Variations

Feel free to add or substitute other vegetables such as bell peppers or corn based on your preference.

Note 3: Leftovers

Store leftover chicken pot pie pasta in an airtight container in the fridge for up to 3 days. Reheat in the oven or microwave before serving.

Note 4: Biscuit Options

You can use homemade biscuit dough if preferred, or try different

biscuit flavors for variety.



www.savorydiscovery.com

Chicken Pot Pie Pasta

Cook techniques

Preparing the Chicken

To ensure your chicken is tender and flavorful, start by cooking it thoroughly in a pan with seasonings. You can use leftover rotisserie chicken for a quicker option.

Making the Creamy Sauce

Create a creamy sauce by combining butter, flour, and chicken broth. Stir frequently to avoid lumps and cook until the mixture thickens.

Cooking the Pasta

Choose your favorite pasta and cook it al dente according to package directions before adding it to the sauce for optimal texture.

See also [Epic Double Decker Burger](#)

Combining Ingredients

Once the pasta is cooked, mix it with the chicken and creamy sauce in a large bowl. Ensure everything is well-coated for even flavor distribution.

Baking with Toppings

If you're adding a topping, such as biscuit dough or puff pastry, ensure it is evenly placed over the pasta mixture before baking for an evenly cooked crust.

FAQ

Can I use a different type of meat?

Yes, you can substitute chicken with turkey or even a vegetarian option like mushrooms or tofu.

How can I make it gluten-free?

Use gluten-free pasta and substitute regular flour in the sauce with a gluten-free flour blend.

Can I prepare this dish ahead of time?

Yes, you can prepare the pasta and sauce in advance and refrigerate them separately. Combine and bake when ready to serve.

What is the best way to store leftovers?

Store leftovers in an airtight container in the refrigerator for up to 3-4 days. Reheat in the oven for best results.

Can I freeze this dish?

Yes, you can freeze the assembled dish before baking. Cover it well, and it should last for about 2-3 months.



www.savorydiscovery.com

Chicken Pot Pie Pasta

Conclusion

This Chicken Pot Pie Pasta is a delightful twist on a traditional comfort dish, combining the creamy flavors of pot pie with the satisfying texture of pasta. It's an easy-to-make, hearty meal that's sure to please the whole family. The balance of vegetables, chicken, and seasoning creates a fulfilling dish that's perfect for any occasion.

More recipes suggestions and combination

Vegetable Lasagna

Layered with rich cheese, spinach, and marinara, this comforting dish makes for a satisfying vegetarian meal.

See also Corn Soufflé

Beef Stroganoff

A creamy, savory dish featuring tender beef and mushrooms served over egg noodles for a classic taste.

Chicken Alfredo Bake

Combine pasta, tender chicken, and creamy Alfredo sauce, all baked to perfection with a golden topping.

Mac and Cheese with Broccoli

A gooey, cheesy delight that incorporates healthy broccoli into the mix, making it a family favorite.

Stuffed Bell Peppers

Bell peppers filled with a savory mixture of rice, meat, and spices, topped with cheese and baked until tender.

Creamy Pesto Pasta

Tossed with vibrant pesto sauce and creamy elements, this dish brings a burst of flavor with minimal effort.



Chicken Pot Pie Pasta