

One Pot Creamy Chicken Pot Pie Pasta

Ingredients

- 1 carton (32 oz) Progresso™ chicken broth
- 4 1/4 cups uncooked wide egg noodles (8 oz)
- 2 cups shredded cooked chicken
- 2 cups frozen mixed vegetables
- 1 teaspoon dried thyme leaves
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup half-and-half
- 2 tablespoons chopped Italian (flat-leaf) parsley, if desired



Steps

1. In 4- to 5-quart Dutch oven, add chicken broth, egg noodles, chicken, mixed vegetables, thyme, salt and pepper (ingredients will sit above liquid).
2. Heat to boiling. Reduce heat to medium; simmer uncovered 8 to 10 minutes, stirring occasionally, until most of liquid is absorbed and pasta is tender.
3. Stir in half-and-half, and continue cooking 1 to 2 minutes or until heated through. Top with parsley.