

# Comforting Chicken & Noodles Crock Pot

## Ingredients :

1 24 ounce package – frozen egg noodles  
2 – 14.7 oz cans – cream of chicken soup – sometimes i use 1 can chicken and 1 can cream of celery  
1 stick (1/2) cup butter – cut into pieces  
1 – 32 oz chicken broth – may want extra to thin out, if too thick. the frozen noodles thicken the broth  
mixed vegetables – optional – i didn't use this time  
Chicken bouillon to taste – optional – i add about a teaspoon of better than bouillon chicken flavored paste – for a richer chicken flavor  
6 small boneless, skinless chicken breasts or 4 large  
salt & pepper to taste – can add some parsley too if desire

## How to make it :

Salt & pepper chicken breasts and place in the bottom of crock pot. Spoon soup over the chicken. Cut butter into several pats and place pieces evenly over soup.

I whisk the bouillon with the broth and pour over soup.

Place lid on pot and turn to low. Cook for 6 hours.

Remove chicken and tear into pieces. Add back to pot.

Now add noodles and if adding veggies add now. Cook for another 2 hours or until noodles are desired tenderness. I stir a few times during last 2 hours. ( You may want to add more broth to thin out at the end of cooking, as the home made noodles thicken the broth, which we like. )

Sprinkle with parsley and mix in, if using at the end of cooking.

Salt & pepper if needed and Serve. Yum!