

COMFORTING CHICKEN & NOODLES CROCK POT

Ingredients:

- 1 package (24 ounces) frozen egg noodles
- 2 cans (14.7 ounces each) cream of chicken soup (or 1 can each of chicken and cream of celery soup)
- 1/2 cup (1 stick) butter, cut into pieces
- 1 carton (32 ounces) chicken broth (extra may be needed)
- Optional: mixed vegetables
- Optional: chicken bouillon, about 1 teaspoon of chicken-flavored paste
- 6 small boneless, skinless chicken breasts or 4 large ones
- Salt and pepper to taste
- Optional: parsley for garnish

Instructions:

1. Season the chicken breasts with salt and pepper, then place them at the bottom of the slow cooker.
2. Spoon the cream of chicken soup over the chicken, followed by distributing the butter pieces evenly over the soup.
3. Optional: Whisk the chicken bouillon with the chicken broth and pour it over the soup.
4. Cover the slow cooker with the lid and set it to low heat. Let it cook for 6 hours.
5. After 6 hours, remove the chicken from the slow cooker and shred it into pieces. Return the chicken to the pot.
6. Add the frozen egg noodles (and mixed vegetables if using) to the slow cooker. Cook for an additional 2 hours or until the noodles reach the desired tenderness,

stirring occasionally.

7. If the broth is too thick, add more chicken broth to reach the desired consistency.
8. Optional: Garnish with parsley and mix it in.
9. Adjust the seasoning with salt and pepper if needed, then serve. Enjoy this comforting meal!