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Chicken Noodle Casserole I



Prep
30 m

Cook
30 m

Ready In
1 h



Recipe by: Dawne

Creamy chicken and noodle casserole topped with crushed crackers. Wonderful as leftovers topped with melted cheese!












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Ingredients

6 servings






Tap to see on sale items

-  4 skinless, boneless chicken breast halves
-  6 ounces egg noodles
-  1 (10.75 ounce) can condensed cream of mushroom soup
-  1 (10.75 ounce) can condensed cream of chicken soup
-  1 cup sour cream
-  salt to taste
-  ground black pepper to taste
-  1 cup crumbled buttery round crackers
-  1/2 cup butter

Add to list

Directions

Watch

-  Poach chicken in a large pot of simmering water. Cook until no longer pink in center, about 12 minutes. Remove from pot and set aside. Bring chicken cooking water to a boil and cook pasta in it. Drain. Cut chicken into small pieces, and mix with noodles.
-  In a separate bowl, mix together mushroom soup, chicken soup, and sour cream. Season with salt and pepper. Gently stir together cream soup mixture with the chicken mixture. Place in a 2 quart baking dish.
-  Melt butter in a small saucepan, and remove from heat. Stir in crumbled crackers. Top casserole with the buttery crackers.
-  Bake at 350 degrees F (175 degrees C) for about 30 minutes, until heated through and browned on top.
-  All done! Now take a photo, rate it, and share your accomplishments!

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Reviews

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BOBOBEARZOE



1/26/2007



1558

I added several items because as written looks a little bland. I added a couple of cloves of garlic, 2 stalks of finely diced celery, and 1/2 of a small onion, also finely diced. I also added about 1/2 tsp. of thyme, and about 1/2 bag of frozen mixed vegetables. I increased the cooking time to about 45-50 minutes, so that the added vegetables would get cooked. The last thing I changed was I added about 3/4 can of milk to the soup mixture to give it a little moisture so it wouldn't dry out. Am giving it 5 stars based on these adjustments. Tasted great and will make many more times.



pam



3/4/2008



761

This was incredible! I couldn't help but tweak it a little since there was such great opportunity for flavor enhancement. I sprinkled the chicken w/ kosher salt & fresh grnd pepper and spinach & herb seasoning that I get from Tastefully Simple...but you could use any herbs you like. Then I browned it over fairly high heat in butter and olive oil, removed the chicken and set aside. Added about 1/2 cup chicken broth to the pan and scraped up all those yummy bits, then added the chicken back to the pan and covered & cooked till done. Remove chicken and reduce broth by half (1/4 cup). I cooked the noodles in water and the remaining chicken broth from the can, drained & added the cut chicken to the noodles. Mixed cr. of chicken w/ herbs soup & mush soup w/ sour cream & added the reduction. Mixed that w/ a little more herb seasoning. Added chicken & noodles & combined well. Topped w/ shredded cheddar and cracker crumb mixture. WOW! My husband ate 3/4 of the casserole and my children LOVED it! A definate add to the rotation! Thanks!



GINNYG



5/28/2003



530

This casserole is wonderful! The only thing different I did was add a little chopped broccoli. Definatly a keeper...

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