# Creamy Chicken and Noodles

Stovetop | Use leftover cooked chicken

## Ingredients

- 1 family-size can cream of chicken soup
- 1 small can cream of mushroom soup
- ½ to 1 cup milk, as needed
- Cooked chicken breast or boneless thighs, chopped or shredded
- 1 bag frozen peas and carrots
- 1 bag wide egg noodles

## Directions

1. Add both soups to a large saucepan. Stir in ½ cup milk and warm over medium heat, stirring occasionally.
2. Heat the frozen peas and carrots until warm. Stir them into the saucepan, add the cooked chicken, and heat through.
3. Meanwhile, cook the egg noodles according to the package directions.
4. Add more milk a splash at a time, if needed. Aim for a sauce that coats the noodles and is easy to ladle.
5. Drain the noodles and divide among plates or bowls. Ladle the creamy chicken sauce over the noodles.

## Use What You Have

Out of egg noodles? Ladle the creamy chicken sauce over split biscuits or toast.

## Melanie's Mealtime Tip

Chop or shred leftover chicken while the sauce warms up, then stir it right in.