

Adding Flavor to Chicken Savor

A cozy chicken dish served over rice or noodles

Servings: 6–8

Prep Time: 15 minutes

Cook Time: 2–3 hours (in crockpot on High)

Total Time: ~3 hours

Ingredients

- 1 large can of cream of chicken soup
 - 1 can (or 1 box, ~4 cups) chicken broth
 - 1 store-bought rotisserie chicken, deboned and shredded
 - 3–4 cups cooked rice **or** cooked noodles (egg noodles or pasta of your choice)
 - 1–2 cups vegetables of your choice (optional)
 - Examples: frozen peas, carrots, corn, green beans, or chopped spinach
 - Salt and pepper, to taste
 - Optional garnish: chopped parsley or shredded cheese
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Instructions

1. Prep the Chicken and Veggies

- Debone and shred the rotisserie chicken into bite-sized pieces.
- If using fresh vegetables, chop them into small pieces. Frozen or canned veggies can be added directly.

2. Assemble in Crockpot

- In your crockpot, combine:
 - Cream of chicken soup
 - Chicken broth
 - Shredded chicken
 - Any vegetables you're adding
- Stir everything together. Season lightly with salt and pepper.

3. Slow Cook the Flavor

- Cover and cook on **High** for 2–3 hours, or until everything is heated through and the flavors are blended.
(You can also cook on Low for 4–5 hours if you prefer.)

4. Cook Rice or Noodles Separately

- While the crockpot is doing its thing, cook your rice or noodles according to package directions.
- Drain and set aside.

5. Serve It Up

You've got two tasty options:

- **Option 1:** Serve the chicken mixture **over a bed of rice or noodles**.
- **Option 2:** Stir the cooked rice or noodles directly into the crockpot mixture and serve as a one-pot comfort dish.

6. Optional Finishing Touches

- Sprinkle with parsley, shredded cheese, or a dash of hot sauce if desired.
- Serve warm and enjoy!

Tips & Variations

- For extra richness, stir in a splash of heavy cream or a bit of sour cream before serving.
- Add garlic powder, onion powder, or Italian seasoning for more depth.
- Use brown rice or whole grain noodles for a healthier twist.

Bon appétit!

A warm, comforting, and customizable dish for any day of the week.

May God bless you as you share with others.

Chaplain Aaron & Mrs. Alice

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