

CHICKEN NOODLE SKILLET

This is one of my family's favorite comfort meals...a creamy take on chicken noodle soup. So quick and easy.

Ingredients:

- 10 ounces of egg noodles
- 2 tablespoons of butter
- 1 medium sweet onion, diced or dehydrated onions to taste
- 2 cloves of garlic, minced
- 1 1/2 cups of frozen mixed vegetables, thawed
- 1/2 teaspoon of kosher salt or to taste
- 1/4 teaspoon of black pepper or to taste
- 2 tablespoons of all-purpose flour
- 1 tablespoon cornstarch
- 1 cup of low-sodium (chicken broth or try my homemade broth recipe)
- 1 cup of heavy cream
- 1 1/2 cups of pre-cooked cooked chicken (you can use a rotisserie for quick meal), cut into small cubes (seasoned) or cook your chicken in skillet prior to making sauce, this adds flavor to the meal.



I also like to add garlic powder, onion powder, Italian seasoning, and a little Tony's seasoning which is all optional and amount according to taste.

Instructions:

1. Start by cooking the egg noodles until al dente, as per the package directions. Drain and set aside.
2. In a large skillet, melt the butter over medium heat. Add the diced onion, minced garlic, and the thawed mixed vegetables. Sprinkle in the salt and pepper and other seasonings, cooking for about 3 minutes until the onions are soft and translucent.
3. Blend in the flour and cornstarch until fully combined.
4. Gradually pour in the chicken broth and heavy cream, bringing the mixture to a boil before reducing it to a simmer. Stir occasionally for about 5 minutes or until the sauce thickens.
5. Add noodles to the skillet, along with the cubed chicken. Adjust the seasoning with a bit more salt and pepper, if needed.
6. Serve this delightful skillet meal hot and savor the homely taste!

Tip: Serve with warm bread or dinner rolls for that extra comfort.