



# Chicken Noodle Casserole (+Video)

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This Easy Chicken Noodle Casserole is made with egg noodles, chicken breast, a creamy, tasty filling and topped with buttered bread crumbs!

**Course** Main Course

**Cuisine** American

**Keyword** Chicken Casserole, Chicken Noodle Casserole, Egg Noodle Casserole

**Prep Time** 20 minutes

**Cook Time** 35 minutes

**Total Time** 45 minutes

**Servings** 6

**Calories** 745kcal

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## Ingredients

- 2 (10 ounce) cans chunk chicken breast, drained (or store-bought rotisserie chicken)
- 2 (10 ounce) cans cream of chicken soup
- 1 cup mayonnaise
- 1 cup milk
- ½ onion, finely diced
- 2 cups shredded cheddar cheese
- 1 ½ cups frozen peas and carrots
- 12 ounce package egg noodles, cooked and drained
- 1 cup panko bread crumbs
- 1 stick salted butter (1/2 cup), melted

## Instructions

1. Preheat oven to 350F degrees. Spray 9 x 13 baking dish with non-stick cooking spray.
2. In a large bowl, combine **2 (10 ounce) cans chunk chicken breast, drained, 2 (10 ounce) cans cream of chicken soup, 1 cup mayonnaise, 1 cup milk, 1/2 onion, finely diced, 2 cups shredded cheddar cheese** and **1 1/2 cups frozen peas and carrots**.
3. Stir until combined. Gently stir in **12 ounce package egg noodles, cooked and drained**.
4. Pour mixture into prepared baking dish. Sprinkle top evenly with **1 cup panko bread crumbs**.
5. Pour **1 stick salted butter (1/2 cup), melted** evenly over top of bread crumbs.
6. Bake uncovered for about 30-35 minutes until bubbly and top is golden brown.

Recipe courtesy of [www.thecountrycook.net](http://www.thecountrycook.net)