

Italian Cream Cheese Chicken Recipe

This creamy chicken recipe is so easy and so delicious! Serve it over rice, pasta, or mashed potatoes and watch your family gobble it up.

Cook Time
30 mins

Total Time
30 mins



Course: Main Course Cuisine: American

Keyword: use leftovers, versatile Servings: 4 servings



4.75 from 4 votes

Ingredients

- ½ cup butter
- 2-3 chicken breasts
- 1-2 Italian dressing seasoning packets
- 2-3 cans cream of chicken soup
- 8 oz cream cheese, cubed
- 1 can sweet kernel corn, optional

Instructions

1. Melt butter in pan over low-medium heat.
2. Add chicken breasts to pan and pour Italian dressing packets on top.
3. Cook chicken until done in the middle.
4. Add soup and cream cheese. Heat until melted.
5. Add milk or water if the sauce is too thick.
6. Serve over warm rice.

Notes

FOR THE SLOW COOKER:

1. Add chicken to a slow cooker. Cook on high until chicken is done and no longer pink, about 4-6 hours.
2. Add seasoning packet, soup, cream cheese, corn, and butter. Cook until heated through, chicken shreds, and flavors are incorporated throughout.
3. Optional: Add milk or water if the sauce is too thick.

Easy Creamy Chicken Soup

You can make this easy soup by using leftovers, how great is that?! You can also make it from scratch if you don't have any leftovers to use.



Prep Time	Cook Time	Total Time
15 mins	45 mins	1 hr

Course: Main Course, Soup Cuisine: American

Keyword: cold-weather food, use leftovers Servings: 6 servings

Ingredients

To Make Soup from Leftovers

- 2 Tbsp butter
- 1 cup sliced carrots
- 1 medium onion, diced
- 2 Tbsp flour
- 3 cups chicken broth
- 3 cups milk
- 2-3 cups diced potatoes or rice
- Leftover Italian cream cheese chicken and sauce
- 1 can corn, drained
- Salt, pepper, garlic powder, to taste
- Cooked bacon or bacon bits, to taste

To Make Soup from Scratch

- ½ cup butter
- 2-3 chicken breasts
- 1-2 Italian dressing seasoning packets
- 2-3 cans cream of chicken soup
- 8 oz cream cheese, cubed
- 2 Tbsp butter
- 1 cup sliced carrots
- 1 medium onion, diced
- 2 Tbsp flour
- 3 cups chicken broth
- 3 cups milk
- 2-3 cups diced potatoes or rice
- 1 can corn, drained
- Salt, pepper, garlic powder, to taste
- Cooked bacon or bacon bits, to taste

Instructions

To Make Soup from Leftovers

1. Melt butter in large stock pot and saute carrots and onions until soft.
2. Add flour on top of veggies and stir around.
3. Slowly whisk in the chicken broth and milk. Add potatoes, bring to a simmer, and let them cook until fork-tender.
4. Add in creamy chicken leftovers and corn, then bring to a simmer and allow to cook until heated all the way through. Add in a little more milk if soup is too thick.
5. Add garlic and bacon bits to taste.

To Make Soup from Scratch

1. Melt butter in pan over low-medium heat.
2. Add chicken breasts to pan and pour Italian dressing packets on top.
3. Cook chicken until done in the middle, then shred in the pan.
4. Add cream of chicken soup and cream cheese. Heat until melted.
5. Meanwhile, melt 2 Tbsp butter in large stock pot and saute carrots and onions until soft.
6. Add flour on top of veggies and stir around. Slowly whisk in the chicken broth and milk. Add potatoes, bring to a simmer, and let them cook until fork-tender.
7. Add in creamy chicken mixture and corn, then bring to a simmer. Add in a little more milk if soup is too thick.
8. Add garlic and bacon bits to taste.

Notes

Store leftovers in the fridge for 4-5 days and reheat in the microwave or on the stove.