# Chicken Pot Pie Pasta

Chicken pot pie pasta combines cooked penne with chicken, mixed vegetables and a roux-thickened milk gravy. Cooking pasta separately gives control over the sauce thickness.



Prep 15 min • Cook 25 min • Additional 0 min • Serves 4

## Ingredients

- 8 oz (225 g) dry penne
- 2 qt (1.9 L) water, for pasta
- 2 1/2 cups (350 g) cooked chicken, diced
- 2 cups (300 g) frozen mixed vegetables
- 1 small onion (100 g), diced
- 2 tbsp (28 g) unsalted butter
- 3 tbsp (24 g) all-purpose flour
- 1 1/2 cups (360 ml) low-sodium chicken broth
- 1 cup (240 ml) milk
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) black pepper
- 2 tbsp (8 g) chopped parsley

## Method

1. Bring pasta water to a boil in a saucepan and cook penne for its package time. Reserve 1/2 cup cooking water and drain.
2. Meanwhile melt butter in a deep skillet and cook onion over medium heat for 5 minutes. Stir in flour for 1 minute.
3. Whisk in broth and milk, then add thyme, salt, pepper and mixed vegetables. Simmer 6 to 8 minutes until vegetables are tender and sauce coats a spoon.
4. Fold in cooked chicken and heat until its center reaches 165°F (74°C). Add drained penne and parsley; loosen with reserved pasta water a spoonful at a time if needed.

## Doneness

Use a thermometer to check the thickest chicken center reaches 165°F (74°C). Time and color are supporting cues, not substitutes for the temperature check.

## Cook’s notes

Tip: Drain pasta when it is still firm enough to finish briefly in the sauce.

Avoid: Do not simmer cooked pasta for a long time in thick gravy; it absorbs liquid and becomes soft.

Variation: Use 225 g dry fusilli or small shells in place of penne.

## Serving and storage

Divide the finished recipe into 4 portions. Prepare any optional side dishes separately.

Portion leftovers into shallow covered containers and refrigerate within 2 hours, or 1 hour when the surroundings exceed 90°F (32°C). Keep at 40°F (4°C) or colder and use within 3 to 4 days.

Freeze cooked chicken gravy without pasta for up to 3 months, then add freshly boiled pasta after thawing. Freezing the assembled pasta makes it softer.

Warm in a covered skillet with a splash of water, stirring often, until chicken and pasta reach 165°F (74°C). Heat leftover gravy to a boil.

## FAQ

Does this need an oven?

No; the pasta and sauce are finished on the stovetop.
Can I use raw chicken?

Cook it separately to 165°F (74°C), then measure the cooked amount before adding.

## Sources

Casa de Crews - pot pie flavors in pasta and sauce

https://www.casadecrews.com/chicken-pot-pie-pasta/
USDA FSIS - safe cooking and leftover handling

https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe