



## THE Chicken & Noodles (Instant Pot)

This makes enough to feed a small army – great for freezer meal or to share with your neighbor.

2	Chicken Breasts (can be frozen)
2 cans	Cream of Chicken Soup
1 Box	Chicken Stock (low sodium)
1 to 2	Carrots – diced
1 to 2	Celery – diced (can use celery seed/salt instead)
1 medium	Onion – diced
2 cloves	Garlic – minced
24 oz (2 small bags)	Reams Frozen Noodles
1 Stick	Butter
	Salt & Pepper to taste
	Onion Power, Garlic Salt to taste

Turn Instant Pot on Saute' – add butter, onion, celery and carrots and cook until just softened. Pour in Cream of Chicken Soup and Chicken Stock and let heat to just boiling. Add Chicken. Turn Pot to Manual and set time for 20 minutes. Make sure your valve is set to sealing. Once the timer beeps, let pot release on its own for 10 minutes – the chicken will continue to cook and you won't end up with juice all over your counter. Finish releasing steam. Shred Chicken and Add Noodles. Recover your Instant Pot

*grasshopperlane lane designs*

.....  
**a creative journey**



*and set to Manual/7 minutes. Again, let manual release run for an addition 5 minutes-ish. This will finish cooking noodles and again save you from cleaning your entire kitchen. Open and enjoy!*

*We usually serve with some of those sweet rolls in the orange wrapper. And, like most things, this is even better day 2.*