

Chicken Noodle Casserole: Easy Comfort Bake

There is a special kind of magic reserved for a bubbling, golden-brown casserole, and this **Chicken Noodle Casserole** is the epitome of that **easy comfort bake**. This recipe takes all the beloved, nostalgic flavors of classic chicken noodle soup and transforms them into a hearty, creamy, and incredibly satisfying baked dish. It is a complete meal in one pan, featuring tender shredded chicken, soft egg noodles, and sweet vegetables all bound together in a rich, savory sauce. Topped with a crunchy, buttery layer, this casserole is a guaranteed crowd-pleaser that brings warmth and comfort to any dinner table.

Why You'll Love This Easy Chicken Noodle Casserole

Perfect for a Make-Ahead Meal

This chicken noodle casserole is a dream for busy schedules because it is one of the best make-ahead meals. You can fully assemble the entire casserole, cover it tightly, and store it in the refrigerator for up to 24 hours before baking. This means on a busy weeknight, all you have to do is preheat the oven and bake it until it is hot and bubbly. It is also freezer-friendly, making it a perfect dish to double and save for a later date. This convenience makes it a staple for new parents, potlucks, or anyone who loves to meal prep.

Classic Comfort Food Highlights

This dish is pure, unadulterated comfort food. It hits all the right nostalgic notes, reminding many of us of childhood dinners and family gatherings. The creamy, savory sauce combined with soft, tender **egg noodles** and hearty chicken is fundamentally soothing. The crunchy, buttery topping, often made from breadcrumbs or crushed crackers, adds a perfect textural contrast to the creamy interior. It is a warm, filling, and deeply satisfying meal that feels like a hug on a plate, making it a go-to for chilly evenings or when you just need a taste of home.

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- Author: [Aaron recipes](#)
- Total Time: [45 minutes](#)
- Yield: [8 servings 1x](#)

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Description

The ultimate easy comfort bake! This Chicken Noodle Casserole is creamy, hearty, and topped with a crunchy, buttery crust. It's a make-ahead dream, perfect for a cozy family dinner.

Ingredients

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Scale 1x 2x 3x

- ☐ 12 oz Wide Egg Noodles
 - ☐ 3 cups Cooked Chicken, shredded (rotisserie chicken works great)
 - ☐ 1 can (10.5 oz) Condensed Cream of Chicken Soup
 - ☐ 1 can (10.5 oz) Condensed Cream of Mushroom Soup
 - ☐ 1 cup Milk
 - ☐ 1.5 cups Frozen Mixed Vegetables (peas, carrots, corn), thawed
 - ☐ 1 tsp Garlic Powder
 - ☐ Salt and Black Pepper to taste
 - ☐ **For the Topping:**
 - ☐ 1 sleeve Ritz Crackers (about 30 crackers), crushed
 - ☐ 4 tbsp Unsalted Butter, melted
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat your oven to 375°F (190°C). Grease a 9×13 inch baking dish.
2. Cook the egg noodles in a large pot of salted water according to package directions, but undercook them by 2 minutes (they will finish cooking in the oven). Drain well.
3. In a large bowl, whisk together the cream of chicken soup, cream of mushroom soup, milk, garlic powder, salt, and pepper until smooth.

4. Add the drained, undercooked noodles, the shredded chicken, and the thawed mixed vegetables to the bowl with the sauce.
5. Stir gently until everything is evenly combined and coated in the sauce.
6. Pour the mixture into the prepared baking dish and spread it into an even layer.
7. In a small bowl, combine the crushed Ritz crackers with the melted butter. Toss to combine.
8. Sprinkle the buttered cracker crumbs evenly over the top of the casserole.
9. Bake for 25-30 minutes, or until the casserole is hot, bubbling around the edges, and the topping is golden brown and crispy.
10. Let the casserole rest for 5-10 minutes before serving.

Notes

Undercooking the noodles is essential to prevent them from becoming mushy in the oven.

Thaw the frozen vegetables before adding them to the mix, otherwise they will release too much water and make the casserole soupy.

You can assemble this casserole up to 24 hours in advance. Cover and refrigerate, then bake as directed (may need an extra 5-10 minutes).

- Prep Time: 15 minutes
- Cook Time: 30 minutes
- Category: Main Course
- Method: Bake
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 460 kcal
- **Sugar:** 5 g
- **Sodium:** 810 mg
- **Fat:** 22 g
- **Saturated Fat:** 10 g
- **Carbohydrates:** 38 g
- **Fiber:** 3 g
- **Protein:** 26 g
- **Cholesterol:** 95 mg

Did you make this recipe?

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Ingredient Highlights & Substitutions for Comfort Bake

Essential Ingredients

The foundation of this easy comfort bake is **wide egg noodles**, which are perfect for soaking up the creamy sauce. For the protein, **cooked, shredded chicken** is essential; this is a perfect opportunity to use a store-bought rotisserie chicken for maximum ease. The creamy binder is traditionally made from a can of **condensed cream of chicken or cream of mushroom soup**. Frozen mixed vegetables, typically a blend of **peas, carrots, corn, and green beans**, add color and nutrition without any extra chopping. Finally, the topping requires **butter** and a crunchy element like **Ritz crackers, breadcrumbs, or French-fried onions**.

Smart Substitutions

This casserole is wonderfully adaptable. If you are not a fan of canned soup, you can easily make a **homemade cream sauce** using butter, flour, milk, and chicken broth. You can use any leftover cooked meat, such as shredded turkey from Thanksgiving, in place of the chicken. Feel free to use any small pasta shape if you do not have egg noodles. For the topping, get creative. Crushed potato chips, buttery panko breadcrumbs, or a mix of breadcrumbs and melted cheese all create a delicious, crunchy crust.

Step-by-Step Instructions for Your Chicken Noodle Bake

Prep Phase

Begin by preheating your oven to 375°F (190°C) and greasing a 9×13 inch baking dish. Cook your egg noodles in a large pot of salted water, but be sure to **undercook them** by about 2 minutes from the package directions. This is a crucial step, as they will continue to cook in the oven. Drain the noodles well. While the noodles are cooking, you can prepare your topping by crushing your crackers or breadcrumbs and mixing them with melted butter. If you are not using a rotisserie chicken, cook and shred your chicken breast.

Cooking Phase

In a large mixing bowl, combine the condensed soup, milk (or sour cream), and seasonings like salt, pepper, and garlic powder. Whisk until smooth. To this mixture, add the drained (and slightly undercooked) egg noodles, the shredded chicken, and the thawed frozen mixed vegetables. Stir everything together gently until every noodle and piece of chicken is coated in the creamy sauce. Pour this entire mixture into your prepared 9×13 inch baking dish, spreading it into an even layer. Sprinkle the buttery breadcrumb or cracker topping evenly all over the top. Bake for 25-30 minutes, or until the casserole is hot, bubbling around the edges, and the topping is golden brown and crispy. Let it rest for 5-10 minutes before serving.

Pro Tips for the Perfect Chicken Noodle Casserole

Technique Secrets

The most important technique is to **undercook your noodles**. If you cook them fully, they will absorb all the sauce in the oven and become overcooked, mushy, and soft. Undercooking them by a couple of minutes ensures they finish cooking in the oven and retain a pleasant, tender bite. Another secret is to ensure your frozen vegetables are thawed before adding them. Adding them frozen can water down the casserole and increase the baking time.

Common Mistakes to Avoid

A common mistake is creating a dry casserole. This often happens from overcooking the noodles or not having enough sauce. Make sure your noodle-to-sauce-to-chicken ratio is balanced. If the mixture looks a little dry before baking, do not be afraid to add an extra splash of milk or broth. Another error is baking the casserole uncovered for the entire time, which can make the topping burn before the center is hot. If your topping is browning too quickly, simply cover the dish loosely with aluminum foil for the remainder of the baking time.

Serving Ideas & Pairings for Your Casserole

Presentation & Plating

This is a rustic, one-dish meal. The best presentation is to bring the bubbling, golden-brown baking dish directly to the table for a family-style service. Use a large spoon or spatula to scoop out generous portions, making sure to get a good mix of the creamy interior and the crunchy topping. You can add a sprinkle of fresh parsley on top of the casserole or on individual plates for a touch of green, but it is hearty and beautiful all on its own.

Pairing Suggestions

Because this chicken noodle casserole is so rich and hearty, it pairs best with simple, fresh sides. A **simple green salad** with a tangy vinaigrette is the perfect contrast, as the acidity cuts through the creamy sauce. Other great options include **steamed green beans**, **roasted asparagus**, or a side of glazed carrots. Warm **dinner rolls** or biscuits are also a wonderful accompaniment for sopping up any extra sauce. If you love hearty, baked comfort foods, this [Viral Creamy Ricotta Chicken Pasta](#) is another must-try.

Ingredient Variations Table

Ingredient Original		Substitute	Notes
Topping	Crushed Ritz Crackers	Panko Breadcrumbs	Panko provides an extra-crispy, lighter crunch.
Binder	Cream of Chicken Soup	Homemade Béchamel	A homemade sauce avoids canned ingredients.
Vegetable	Frozen Mixed Veggies	Sautéed Mushrooms & Onions	Adds a deeper, more savory umami flavor.
Noodle	Egg Noodles	Penne or Rotini	These shapes are great at catching the sauce.

Frequently Asked Questions

Can I freeze this chicken noodle casserole?

Yes, this casserole freezes exceptionally well. You can freeze it baked or unbaked. For an unbaked casserole, assemble it completely, cover tightly with both plastic wrap and foil, and freeze for up to 3 months. Let it thaw overnight in the refrigerator before baking (you may need to add 10-15 minutes to the bake time).

How do I know when the casserole is done?

The casserole is done when the sauce is bubbling vigorously around the edges of the dish and the center is hot. The topping should be a deep golden brown. If you have a thermometer, the internal temperature should read 165°F (74°C).

Can I make this casserole without chicken?

Absolutely. You can substitute the chicken with leftover shredded turkey for a "Turkey Noodle Casserole." For a vegetarian version, omit the meat and use cream of mushroom or cream of celery soup, adding extra vegetables like broccoli or cauliflower.

Conclusion

This **Chicken Noodle Casserole** is the definition of an **easy comfort bake**. It is a reliable, forgiving, and incredibly delicious recipe that brings together simple, accessible ingredients into one harmonious dish. It is the perfect meal for feeding a hungry family, sharing with a neighbor, or stocking your freezer for a busy day. The combination of creamy sauce, tender noodles, and a crunchy topping is a timeless classic for a reason. It is a humble, heartwarming, and always-welcome addition to any dinner rotation.