

# One Pot Chicken Pot Pie Pasta (Slow Cooker)

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## Servings: 6

*1 1/2 pounds skinless/  
boneless chicken breasts or  
thighs, cut into 1-1/2-inch  
pieces*

*1 carton (24 ounce) College  
Inn Savory Chicken Simple  
Starter sauce*

*4 cups carrots, sliced into  
1/8-inch pieces*

*8 ounces (2 cups)*

*uncooked rotini or penne  
pasta*

*1 1/2 cups frozen peas, not  
thawed*

*4 ounces cream cheese,  
cubed*

## Preparation Time: 20 minutes

### Slow Cooker: 7 hours 30 minutes

In a six-quart slow cooker, combine the chicken and sauce. Stir well. Cover.

Cook on LOW for seven hours or HIGH for three hours.

Stir in the carrots and pasta, submerging the pasta in the sauce. Cover.

Cook on HIGH for 30 minutes or until the pasta is tender.

Lightly stir in the peas and cream cheese. Cover.

Let stand for 5 minutes.

Stir well before serving.

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Per Serving (excluding unknown items): 131 Calories; 7g Fat (45.8% calories from fat); 4g Protein; 14g Carbohydrate; 4g Dietary Fiber; 21mg Cholesterol; 126mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 1 Fat.