

Creamy Chicken and Noodles (Crockpot)

2 cups sliced carrots
1/2 cup chopped onion
2 tsp dried parsley
1 bay leaf
2 lbs boneless skinless chicken breasts
2 cans cream of chicken soup
1/2 cup water
1 tsp dried thyme
1/2 tsp salt
1/4 tsp black pepper
1 cup frozen peas
1 pkg egg noodles, cooked

In a slow cooker, place carrots, onion, parsley, and bay leaf. Place chicken on top of vegetables. In a medium bowl, stir together soup, water, thyme, salt, and pepper. Pour over chicken and vegetables. Cover and cook on low heat for about 5-6 hours. Remove chicken from slow cooker and shred. Discard bay leaf. Stir peas into mixture. Add chicken; heat through. Serve over egg noodles.

Serves 6