



**Century**  
Federal Credit Union

# Recipes for Success

## Creamy Italian Chicken

Jen, Marketing Director

### Ingredients

- 2 Tbsps. olive oil
- 1 large onion, sliced
- 2 carrots, sliced
- 2 stalks of celery, sliced
- 3-4 chicken breasts, diced
- 1 packet of Italian dressing mix
- 4 Tbsps. butter, melted
- 1 can of cream of chicken soup
- 1 cup of chicken broth
- 1 stick of cream cheese, softened
- 1 package of egg noodles or mashed potatoes, prepared as normally directed



### Directions

1. Over medium heat, sauté onion, carrot and celery for 4-5 minutes.
2. Add in diced chicken and cook thoroughly.
3. In a separate bowl thoroughly combine butter, soup, broth, cream cheese and Italian dressing packet. Once combined, pour over sautéed chicken and veggies.
4. Cook for 10-12 minutes, frequently stirring.
5. Serve over mashed potatoes or egg noodles, prepared as directed.