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One-Pot Chicken Pot Pie Fettuccine

A delicious and comforting dish inspired by both chicken pot pie and fettuccine Alfredo. This one-pot recipe combines tender chicken, mixed vegetables, and fettuccine noodles in a creamy sauce. It's the perfect meal for a cozy night in.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

Recipe Yield: 1000 grams

Number of Servings: 4

Serving Size: 250 g

Ingredients

500 g	chicken breast
300 g	fettuccine noodles
200 g	mixed vegetables (carrots, peas, corn)
50 g	butter

50 g	all-purpose flour
500 ml	chicken broth
250 ml	heavy cream
50 g	parmesan cheese
1 tsp	salt
0.5 tsp	black pepper
0.5 tsp	garlic powder
0.5 tsp	dried thyme

Directions

Step 1

Boiling

Cook the fettuccine noodles according to the package instructions. Drain and set aside.

Prep Time: 5 mins

Cook Time: 10 mins

Step 2

Sautéing

In a large pot, melt the butter over medium heat. Add the chicken breast and cook until browned and cooked through. Remove the chicken from the pot and set aside.

Prep Time: 5 mins

Cook Time: 10 mins

Step 3

Sautéing

In the same pot, add the mixed vegetables and cook until tender. Remove the vegetables from the pot and set aside.

Prep Time: 5 mins

Cook Time: 5 mins

Step 4

Stirring

In the same pot, melt the butter over medium heat. Stir in the flour and cook for 1 minute. Gradually whisk in the chicken broth and bring to a simmer. Cook until thickened.

Prep Time: 5 mins

Cook Time: 5 mins

Step 5

Stirring

Stir in the heavy cream, Parmesan cheese, salt, black pepper, garlic powder, and dried thyme. Cook for 2 minutes, until the sauce is creamy and well combined.

Prep Time: 2 mins

Cook Time: 2 mins

Step 6

Stirring

Add the cooked chicken, cooked fettuccine noodles, and cooked vegetables back to the pot. Stir well to coat everything in the sauce. Cook for an additional 2 minutes to heat through.

Prep Time: 2 mins

Cook Time: 2 mins

Step 7

Serving

Serve the One-Pot Chicken Pot Pie Fettuccine hot and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 450 kcal

Fat: 30 g

Protein: 25 g

Carbohydrates: 35 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	25 g	147.06%	147.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	4 g	10.53%	16%
Sugars	3 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	30 g	107.14%	120%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	100 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	500 iu	55.56%	71.43%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	1 mg	76.92%	76.92%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	200 mg	20%	20%
Iron	2 mg	25%	11.11%
Potassium	400 mg	11.76%	15.38%
Zinc	1 mg	9.09%	12.5%
Selenium	15 mcg	27.27%	27.27%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Middle Eastern

Diet

Anti-Inflammatory Diet

Meal Type

Dinner

Snack

Lunch

Course

Breads

Salads

Soups

Side Dishes

Appetizers

Main Dishes

Desserts

Sauces & Dressings

Events

Picnic

Cooking Method

Fermenting

Difficulty Level

Easy

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