

January 9, 2020

20-MINUTE DINNER: CREAMY CHICKEN MAC & CHEESE

RECIPES

AFFILIATE LINKS PR SAMPLE

This holiday season has done a doozy on my family. Between travel, sickness, and just not knowing what day of the week it is, we've been living like we're in a frat house. There's been snacking all day, take out, delivery and me just haphazardly offering organic oatmeal raisin cookies as meals. Getting back on a schedule is hard which is why I had to start easy.

Jump to Recipe

One of my favorite gifts that my husband has ever gotten me is this CrockPot that is both a pressure cooker and a slow cooker in one. I can literally drop frozen meat in and can choose whether I want it ready in minutes or in hours—depending on how prepared for the day I am.



Since I spent the day working, speaking, and unsuccessfully dodging the projectile vomit of BC, I chose for our meal to be made within minutes so that 4/5ths of the house would be able to eat a hearty and comforting meal.



Aaronica Cole is the mom behind The Crunchy Mommy which is the practically green guide for millennial moms on-the-go. The goal of the site is to give moms a space that they can feel like they're the amazing people they are while saving the world with on green tip at a time.

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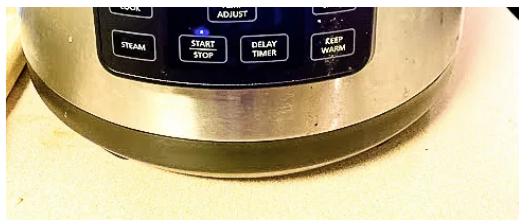
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20 Minute Creamy Chicken Mac & Cheese

Creamy Cheesy Chicken Mac & Cheese

Short on time? Don't let flavor get cut!

Course	Dinner
Cuisine	American
Prep Time	5 minutes
Cook Time	20 minutes
Servings	6 people



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Ingredients

- 2 packets Perdue Organic Diced Chicken Breast
- 1 can Davia Gagnano Pomodorini Tomatoes
- 8 oz Cream Cheese diced in 1 in cubes
- 1 block Sharp Cheddar Cheese shredded
- 1 bag Pastificio G Di Martino Misa Corta Pasta
- salt to taste
- pepper to taste
- 1 tsp oregano
- 1 tbsp garlic
- 1 tsp smoked paprika
- 1 medium onion cut thin
- 2 tbsp avocado oil

Instructions

1. Turn on pressure cooker to "Brown" setting. Add oil and onions. Sauté until onions are translucent.
2. Add chicken, some salt, pepper, and oregano and brown.
3. Add cream cheese and can of tomatoes. Cover and use the chicken setting to cook on high for 15 minutes.
4. Boil 4 cups of water in a pot.
5. Add pasta and salt. Boil for 9 minutes until al dente.
6. Drain pasta once done. Add shredded cheese.
7. Add pasta mixture to pressure cooker once chicken is done. Season with garlic, paprika, salt, and pepper to taste. Mix well.
8. Serve and enjoy!





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Intentional Ingredients

Have you ever tasted something really basic and been like, "Man. That tastes more delicious than normal!?" Growing up I hated tomatoes. I thought they were gross. I didn't eat ketchup or any of that. Now, though? I wouldn't say I love them but I know a good tomato when I get to eating them.



These tomatoes here are straight from Italy and the taste? Whew. You can taste the freshness and the flavors in them. Even opening the can, the tomatoes look different. Each of these tomatoes was in perfect condition and that says a lot coming from a can. Find out more about the tomatoes here: GreatestTomatoesFromEurope.com





The pasta was delicious too and it was important that it cooks fast while not losing its integrity. This pasta cooks to al dente in 9 minutes which is perfect when you're rushing to prepare a meal that tastes like it took longer to make.

I used the chicken from my [Perdue Farms organic meat delivery bundle](#) and listen: I don't know if I can ever go back to meats that haven't been pre-diced! Using this chicken was SO easy and convenient. It took at least 5 minutes off from prepping the meal since all I had to do was open a vacuum-sealed package!

When you need something quick & delicious that feels good in everyone's belly, this is a great option!

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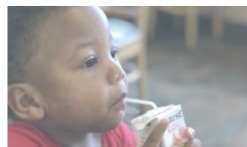
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