

Creamy Garlic Chicken with Egg Noodles - Quick, Easy, and Delicious

When time is short and hunger is high, this



TIME
6 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

4 boneless, skinless chicken breasts
2 tablespoons olive oil
3 garlic cloves, minced
2 cups chicken broth
1 cup heavy cream
8 oz egg noodles
Salt and black pepper, to taste
Optional: 2 tablespoons butter (for extra richness)
Optional garnish: fresh parsley, Parmesan

DIRECTIONS

1. ? Step 1: Sear the Chicken: In a large skillet or sauté pan, heat olive oil over medium-high heat. Season chicken breasts with salt and pepper. Cook for 5-6 minutes per side, or until golden and cooked through. Remove and set aside.
2. ? Step 2: Make the Sauce: Lower the heat slightly. Add garlic to the pan and sauté for 1 minute until fragrant. Pour in chicken broth and scrape up any browned bits from the pan. Stir in heavy cream.
3. ? Step 3: Cook the Noodles: Bring the mixture to a simmer. Stir in egg noodles and cook uncovered for 8-10 minutes, stirring occasionally, until noodles are tender and the sauce has thickened.
4. ? Step 4: Finish and Serve: Slice or shred the cooked chicken and return it to the pan. Add butter if desired and stir gently to coat everything.
5. Top with chopped parsley or shredded : Parmesan before serving, if using.

SWAPS & NOTES

Chicken: Thighs work too-just adjust the cooking time.

Cream: Use half-and-half or milk for a lighter version.

Noodles: Any short pasta can work in place of egg noodles-penne or rotini are good options.

Add-ins: Try peas, mushrooms, or spinach stirred in for extra color and nutrients.

TIPS FOR SUCCESS

Stir the noodles regularly to prevent sticking and ensure even cooking.

Adjust consistency: Add more broth or a splash of milk if the sauce thickens too much.

Let it rest: A few minutes of resting lets the noodles finish absorbing the sauce for perfect texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-garlic-chicken-with-egg-noodles-quick-easy-and-delicious/>