

Chicken with Buttered Noodles: The Ultimate Comfort Meal in 35 Minutes

If you're looking for a quick, comforting, and downright delicious dinner idea, this



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35 min

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INGREDIENTS

1 lb chicken breasts, sliced into medallions

Salt and black pepper, to taste

2 tbsp olive oil

2 tbsp butter

8 oz mushrooms, sliced

1 small onion, diced

2 cloves garlic, minced

1 cup chicken broth

1/2 cup heavy cream

1 tsp dried thyme or rosemary (optional)

Fresh parsley, chopped (for garnish)

8 oz egg noodles

Salt and pepper, to taste

Directions:

Bring a pot of salted water to a boil, add the egg noodles, and cook until tender. Drain and toss with butter, salt, and pepper. Set aside and keep warm.

Season the chicken medallions with salt and pepper.

Heat olive oil in a large skillet over medium-high heat. Add the chicken and cook until golden brown on each side, about 3-4 minutes per side. Remove the chicken from the skillet and set aside.

In the same skillet, melt the butter. Add the mushrooms and onions, cooking until softened (about 5 minutes). Stir in the minced garlic and cook until fragrant, about 1 minute.

Pour in the chicken broth, scraping up any browned

bits from the pan. Let it simmer for 2-3 minutes. Stir in the heavy cream and thyme or rosemary if desired, letting the sauce simmer until slightly thickened.

Return the chicken to the skillet, allowing it to simmer in the sauce for another 5 minutes, or until fully cooked.

Spoon the buttered noodles onto plates and top with the chicken medallions and creamy mushroom sauce. Garnish with fresh parsley.

Tips for Success:

Season Generously: Properly seasoning the chicken ensures bold, savory flavors in every bite.

Don't Skip the Sear: Browning the chicken in the skillet adds depth to the dish by creating flavorful bits that enhance the sauce.

Customize the Herbs: Swap thyme or rosemary with basil or parsley for a fresh twist.

DIRECTIONS

1. Cook the Noodles:
2. Bring a pot of salted water to a boil, add the egg noodles, and cook until tender. Drain and toss with butter, salt, and pepper. Set aside and keep warm.
3. Prepare the Chicken:
4. Season the chicken medallions with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Add the chicken and cook until golden brown on each side, about 3-4 minutes per side. Remove the chicken from the skillet and set aside.
5. Make the Mushroom Sauce:
6. In the same skillet, melt the butter. Add the mushrooms and onions, cooking until softened (about 5 minutes). Stir in the minced garlic and cook until fragrant, about 1 minute.
7. Pour in the chicken broth, scraping up any browned bits from the pan. Let it simmer for 2-3 minutes. Stir in the heavy cream and thyme or rosemary if desired, letting the sauce simmer until slightly thickened.
8. Finish the Dish:
9. Return the chicken to the skillet, allowing it to simmer in the sauce for another 5 minutes, or until fully cooked.
10. Serve:
11. Spoon the buttered noodles onto plates and top with the chicken medallions and creamy mushroom sauce. Garnish with fresh parsley.
12. Tips for Success: Season Generously: Properly seasoning the chicken ensures bold, savory flavors in every bite.

13. Don't Skip the Sear: Browning the chicken in the skillet adds depth to the dish by creating flavorful bits that enhance the sauce.
14. Customize the : Herbs: Swap thyme or rosemary with basil or parsley for a fresh twist.
15. This : Chicken with Buttered Noodles recipe is sure to become a regular in your rotation. Its rich, creamy sauce paired with buttery noodles makes it the ultimate comfort food, while the easy prep and cook time ensure it fits into even the busiest schedules.
16. Let me know how it turns out, and be sure to check out more amazing recipes from I Wuv Cooking!

TIPS FOR SUCCESS

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