

One-Pan Chicken with Buttered Noodles - Creamy, Cozy & Weeknight-Ready

One-Pan Chicken with Buttered Noodles



TIME
6 min

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- 2 tbsp olive oil
- 3 garlic cloves, minced
- 2 cups chicken broth
- 1 cup heavy cream
- 8 oz egg noodles
- 3 tbsp butter
- ... cup grated Parmesan cheese
- Salt and black pepper, to taste
- Fresh parsley, chopped (optional, for garnish)

DIRECTIONS

- 1. Sear the Chicken:** Heat olive oil in a large, deep skillet over medium heat. Season the chicken breasts with salt and pepper on both sides. Cook for 5-6 minutes per side until golden and cooked through. Remove the chicken from the skillet and set aside.
- 2. Simmer the Sauce & Noodles:** In the same skillet, add the minced garlic and sauté until fragrant (about 30 seconds). Pour in the chicken broth and heavy cream. Stir and bring the mixture to a gentle simmer.
- 3. Add the egg noodles,** stir, then cover with a lid and cook for 8-10 minutes, or until the noodles are tender and most of the liquid is absorbed.
- 4. Make it Creamy:** Once the noodles are cooked, stir in the butter and Parmesan cheese. Mix until melted and a silky sauce forms. If the sauce is too thick, add a splash of milk or broth.
- 5. Combine & Serve:** Return the cooked chicken to the skillet and let it warm through for 2-3 minutes. Garnish with chopped parsley if desired. Serve hot!

TIPS FOR SUCCESS

Pound chicken breasts to even thickness for more consistent cooking.

Taste and adjust : Always season the sauce at the end to balance saltiness from the cheese and broth.

Avoid overcooking noodles : Remove from heat as soon as they're al dente for best texture. ?

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