

Old-Fashioned Cafeteria Noodles with Butter & Chicken Broth

There's something timeless about a warm bowl of



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20 min

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INGREDIENTS

- 12 oz egg noodles
- 4 tbsp butter
- 1 can (10.5 oz) condensed cream of chicken soup
- 2 cups chicken broth
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp onion powder
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp salt (adjust to taste)

DIRECTIONS

- Step 1: Cook the Noodles:** Bring a large pot of salted water to a boil. Cook the egg noodles until just tender (al dente), about 7-8 minutes. Drain and set aside.
- Step 2: Make the Creamy Sauce:** In the same pot, melt the butter over medium heat. Add the condensed cream of chicken soup and chicken broth. Whisk until smooth and bubbling.
- Step 3: Season the Sauce:** Stir in the garlic powder, onion powder, black pepper, and salt. Taste and adjust seasoning if needed.
- Step 4: Combine Everything:** Add the drained noodles back into the pot and toss well to coat. Let it simmer for 3-5 minutes, stirring occasionally, until the noodles absorb the flavor and everything is warm and creamy.
- Step 5: Serve:** Spoon into bowls or serve as a hearty side with your favorite protein. Optional: Garnish with fresh parsley or a little cracked pepper.

SWAPS & NOTES

& Swaps Noodles : Wide egg noodles give the classic texture, but you can use bowties or rotini if needed.

Cream of chicken : Can sub with cream of mushroom for a deeper umami hit.

Broth : Use homemade chicken stock for extra depth, or swap with veggie broth to make it meat-free.

Add-ins : Stir in frozen peas, shredded rotisserie chicken, or sautéed mushrooms to bulk it up.

TIPS FOR SUCCESS

Don't overcook the noodles : Slightly underdone noodles hold up better once mixed with the hot sauce.

Add more broth if needed : If the sauce thickens too much as it sits, stir in a splash of broth or milk before serving.

Add ½ cup shredded cheddar for a cheesy twist.

What to Serve With Cafeteria Noodles These noodles go with almost anything, but here are some of my favorites: Easy Cheesy Chicken Sliders Mexican Chicken and Rice Casserole Easy Turkey Wings Dorito Casserole Chicken Enchiladas

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Original recipe: <https://chefmaniac.com/old-fashioned-cafeteria-noodles-with-butter-chicken-broth/>