

Cafeteria Noodles with Garlic Butter Chicken - Creamy, Hearty Comfort

Cafeteria Noodles with Garlic Butter Chicken Bites ??



TIME
30 min

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INGREDIENTS

For the Noodles:

- 8 oz egg noodles
- 3 tbsp butter
- 1 can (10.5 oz) condensed cream of chicken soup
- 1 cup chicken broth
- 1 tsp garlic powder
- 1 tsp onion powder
- $\frac{1}{8}$ tsp black pepper
- Salt, to taste

For the Garlic Butter Chicken:

- 1 lb boneless, skinless chicken breast, cut into bite-sized pieces
- 2 tbsp butter
- 1 tsp Italian seasoning
- $\frac{1}{8}$ tsp salt
- ... tsp black pepper
- 2 cloves garlic, minced

DIRECTIONS

- 1.** Cook the Noodles: Boil egg noodles according to package instructions. Drain and set aside.
- 2.** Make the Creamy Sauce: In a large skillet, melt 3 tbsp butter over medium heat. Stir in the cream of chicken soup, chicken broth, garlic powder, onion powder, pepper, and salt. Simmer for 2-3 minutes until combined and creamy.
- 3.** Add Noodles: Toss the drained noodles into the sauce. Stir well to coat. Let everything heat through while the chicken cooks.
- 4.** Sauté the Chicken: In another skillet, melt 2 tbsp butter over medium heat. Add the chicken pieces, seasoning with Italian herbs, salt, and pepper. Sauté for 6-7 minutes, until golden and cooked through.
- 5.** Add Garlic: Stir in minced garlic and cook for an additional 1-2 minutes, until fragrant.
- 6.** Combine & Serve: Fold the garlic butter chicken into the creamy noodles. Toss to combine. Serve hot, garnished with parsley or extra pepper if desired.

SWAPS & NOTES

Chicken : Thighs work great for juicier bites.

Soup substitute : Use homemade roux and broth if you want a from-scratch sauce.

Add veggies : Stir in peas, spinach, or sautéed mushrooms for extra nutrition.

Make it spicy : Add crushed red pepper flakes or a dash of hot sauce. ??? Instructions 1.

TIPS FOR SUCCESS

Don't overcook the noodles -they'll continue to soak up sauce once mixed.

Sear the chicken well for flavor-packed, golden bites.

Use low-sodium broth to control the salt levels.

Stir in shredded cheddar or a spoon of cream cheese. ?

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