

One-Pan Chicken with Garlic Mushrooms and Buttered Noodles

Chicken with Buttered Noodles - A Classic Comfort Dish with Creamy Flair



TIME
4-5 min

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INGREDIENTS

4 boneless, skinless chicken breasts (pounded to even thickness)

Salt and pepper to taste

2 tbsp olive oil

1 tbsp unsalted butter

8 oz mushrooms, sliced

1 cup chicken broth

1 cup heavy cream

2 cloves garlic, minced

1 tsp dried thyme

$\frac{1}{2}$ tsp dried oregano

12 oz noodles (egg noodles or pasta of choice)

Butter, for tossing

Fresh parsley, chopped

Grated Parmesan cheese

Directions:

1 Sear the Chicken:

2 SautØ the Mushrooms:

3 Build the Flavor:

4 Make It Creamy:

5 Finish the Dish:

6 Serve It Up:

Tips for Success:

Even thickness ensures even cooking. Pound your chicken lightly if needed.

Deglazing is key! Scraping the bottom of the pan

adds serious flavor.

For even more richness, finish with a dab of butter or extra Parmesan right before serving.

Serving Suggestions & Pairings:

These Easy Turkey Wings

This Cajun Chicken Sausage Gumbo for a Southern-inspired twist

This Mexican Chicken and Rice Casserole if you're feeding a crowd

These Sheet Pan Quesadillas for an easy appetizer idea

Leftovers & Storage:

Final Thoughts:

DIRECTIONS

1. **Sear the Chicken:** Season the chicken with salt and pepper. In a large skillet, heat olive oil over medium-high. Add chicken and cook 4-5 minutes per side until golden and cooked through. Transfer to a plate and cover loosely.
2. **SautØ the Mushrooms:** In the same pan, reduce heat to medium and add butter. Once melted, toss in mushrooms and sautØ for about 5 minutes until golden and tender.
3. **Build the Flavor:** Add garlic, thyme, and oregano to the pan. Cook for 1-2 minutes until fragrant. Pour in chicken broth to deglaze, scraping up any browned bits. Simmer until reduced by half-about 5 minutes.
4. **Make It Creamy:** Stir in the heavy cream and bring to a gentle simmer. Cook another 3-4 minutes until slightly thickened.
5. **Finish the Dish:** Return the chicken to the skillet and spoon some sauce over each piece. Let it warm through for 2-3 minutes.
6. **Serve It Up:** Cook noodles according to package directions, then toss with a pat of butter. Serve chicken over noodles, spoon sauce on top, and sprinkle with fresh parsley and grated Parmesan.
7. **Tips for Success:** Even thickness ensures even cooking. Pound your chicken lightly if needed.
8. **Deglazing is key!** Scraping the bottom of the pan adds serious flavor.
9. **For even more richness,** finish with a dab of butter or extra Parmesan right before serving.

10. **Serving Suggestions & Pairings:** Round out your plate with a bright salad or roasted vegetable side. Try it with:
11. These : Easy Turkey Wings
12. This : Cajun Chicken Sausage Gumbo for a Southern-inspired twist
13. This : Mexican Chicken and Rice Casserole if you're feeding a crowd
14. These : Sheet Pan Quesadillas for an easy appetizer idea
15. **Leftovers & Storage:** Store any leftovers in an airtight container in the fridge for up to 3 days. Reheat gently in a pan with a splash of broth or cream to loosen the sauce. The flavors are even better the next day!
16. **Final Thoughts:** This Chicken with Buttered Noodles is proof that comfort food doesn't have to be complicated. It's creamy, savory, and soul-satisfying-everything a great home-cooked meal should be.
17. Let me know in the comments how it turns out for you, or tag @chefmaniac with your creation. Hungry for more one-pan chicken recipes? Just say the word! ???

TIPS FOR SUCCESS

Even thickness ensures even cooking.

Pound your chicken lightly if needed.

Scraping the bottom of the pan adds serious flavor.

For even more richness, finish with a dab of butter or extra Parmesan right before serving.

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

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