

## One-Pan Chicken with Buttered Noodles - Easy, Creamy & Crowd-Pleasing

One-Pan Chicken with Buttered Noodles ?? | Perfect for Busy Nights!



**TIME**  
**6 min**

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**ChefManiac**

### INGREDIENTS

4 boneless, skinless chicken breasts  
2 tablespoons olive oil  
3 garlic cloves, minced  
2 cups chicken broth  
1 cup heavy cream  
8 oz egg noodles  
3 tablespoons butter  
... cup grated Parmesan cheese

Salt and pepper, to taste

Fresh parsley, chopped (optional)

Ingredient Swaps & Notes:

Chicken Thighs: Substitute thighs for more flavor and moisture.

Pasta: Use fettuccine, rotini, or shells if you don't have egg noodles.

Cream: Milk can be used for a lighter version, but the sauce won't be as rich.

Parmesan: Fresh grated Parm melts smoother than pre-shredded.

Instructions:

1. Cook the Chicken:
2. Simmer the Sauce:
3. Cook the Noodles:
4. Make it Creamy:
5. Finish & Serve:

Tips for Success:

Pound chicken breasts slightly if they're thick-this ensures even cooking.

Stir the noodles often so they don't stick or clump as they cook.

Let the sauce thicken slightly before adding the cheese-it helps everything bind beautifully.

Serving Suggestions:

Roasted broccoli or asparagus

A crisp Caesar salad

Easy Cheesy Chicken Sliders for a party-style combo

Dorito Casserole for a bold, cheesy twist

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 4 days.

Reheat: Add a splash of broth or cream when reheating to loosen the sauce.

Freezer: Not ideal, as cream sauces can separate, but the chicken alone freezes well.

More Recipes You'll Love:

## DIRECTIONS

1. **Cook the Chicken:** Heat olive oil in a large skillet over medium heat. Season chicken breasts with salt and pepper. Cook 5-6 minutes per side until golden brown and fully cooked. Remove from skillet and set aside.
2. **Simmer the Sauce:** In the same skillet, add minced garlic and cook until fragrant (about 30 seconds). Stir in chicken broth and heavy cream. Bring to a gentle simmer.
3. **Cook the Noodles:** Add egg noodles to the skillet. Cover and cook for 8-10 minutes, stirring occasionally, until noodles are tender and most of the liquid is absorbed.
4. **Make it Creamy:** Stir in butter and Parmesan cheese until melted and the sauce is creamy. Season with more salt and pepper if needed.
5. **Finish & Serve:** Return the chicken to the pan to reheat for a couple of minutes. Garnish with fresh parsley and serve hot.
6. **Tips for Success:** Pound chicken breasts slightly if they're thick-this ensures even cooking.
7. **Stir the noodles often so they don't stick or clump as they cook.**
8. **Let the sauce thicken slightly before adding the cheese-it helps everything bind beautifully.**
9. **Serving Suggestions:** This dish shines on its own, but pair it with:
10. **Roasted broccoli or asparagus**
11. **A crisp : Caesar salad**
12. **Easy : Cheesy Chicken Sliders for a party-style combo**
13. **Dorito : Casserole for a bold, cheesy twist**

14. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
15. Reheat: Add a splash of broth or cream when reheating to loosen the sauce.
16. Freezer: Not ideal, as cream sauces can separate, but the chicken alone freezes well.
17. More Recipes You'll Love: Chicken Enchiladas
18. Instant : Pot Lasagna
19. Cajun : Chicken Sausage Gumbo
20. Final Thoughts: One-Pan Chicken with Buttered Noodles is your new weeknight hero-comforting, creamy, and done in under 30 minutes. It's that kind of back-pocket recipe that's as reliable as it is delicious.

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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