

## One-Pan Chicken with Buttered Noodles: A Quick and Comforting Dinner

One-Pan Chicken with Buttered Noodles



**TIME**  
**5 min**

**TEMP**  
**165°F**

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**SAVE**  
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### INGREDIENTS

- 1 tablespoon olive oil
- 1 1/2 lbs boneless, skinless chicken breasts or thighs, cut into 1-inch pieces
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt (plus more for taste)
- 1/4 teaspoon black pepper
- 4 cups chicken broth (low sodium recommended)
- 12 ounces egg noodles (medium or wide)
- 1/4 cup (1/2 stick) unsalted butter, cut into pats
- 2 tablespoons fresh parsley, chopped, for garnish (optional)

### DIRECTIONS

1. Let's get this delicious one-pan meal on the stove!
2. Prepare : Chicken: Pat the chicken pieces dry with paper towels. In a medium bowl, toss the chicken with paprika, garlic powder, dried thyme, salt, and black pepper until evenly coated.
3. Sear : Chicken: Heat the olive oil in a large (12-inch or larger) high-sided skillet or Dutch oven over medium-high heat. Add the seasoned chicken in a single layer (cook in batches if necessary to avoid overcrowding, which steams rather than sears). Cook for 3-4 minutes per side, until lightly browned. The chicken doesn't need to be cooked through at this point. Remove the chicken from the skillet and set aside.
4. Combine & : Simmer: Pour the chicken broth into the same skillet, scraping up any browned bits from the bottom of the pan with a wooden spoon - these bits are packed with flavor! Add the uncooked egg noodles to the broth, spreading them out as much as possible.
5. Add : Chicken & Cook Noodles: Return the seared chicken pieces to the skillet, nestling them among the noodles. Dot the top of the noodles and chicken with the pats of unsalted butter.
6. Cover & : Cook: Bring the liquid to a gentle simmer. Reduce heat to medium-low, cover the skillet tightly, and cook for 10-15 minutes, or until the noodles are tender and most of the liquid has been absorbed. Check and stir gently once or twice to ensure even cooking and prevent sticking.
7. Rest & : Serve: Once the noodles are tender and the chicken is cooked through (internal temperature of 165°F / 74°C), remove the skillet from the heat. Let

it sit, covered, for 5 minutes to allow the flavors to meld and the sauce to thicken slightly.

8. Garnish & : Enjoy: Uncover, fluff with a fork, taste and adjust seasoning if needed. Garnish with fresh chopped parsley, and serve hot directly from the pan.

## SWAPS & NOTES

Chicken: Both chicken breasts and thighs work wonderfully. Cut them into roughly equal-sized pieces for even cooking.

Noodles: Medium or wide egg noodles are perfect for this dish as they cook relatively quickly and absorb flavor well.

Other quick-cooking pasta shapes like rotini or penne could also work.

## TIPS FOR SUCCESS

Don't Overcrowd the Pan: Whether searing chicken or cooking noodles, giving ingredients space ensures they cook evenly and brown beautifully.

If your skillet isn't large enough, cook the chicken in two batches.

Scrape Up Brown Bits: Those browned bits at the bottom of the pan (fond) are flavor gold!

Deglazing the pan with broth helps incorporate them into your sauce.

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

Original recipe: <https://chefmaniac.com/one-pan-chicken-with-battered-noodles-a-quick-and-comforting-dinner/>