

## Easy Homemade Creamy Chicken and Noodles (Better Than Grandma's!)

The Ultimate Creamy Chicken and Egg Noodles: The Hug in a Bowl You Need Tonight



**TIME**  
**30 min**

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### INGREDIENTS

The Main Components:

2 cups cooked chicken: Shredded or cubed.

Rotisserie chicken is a massive time-saver here!

8 oz egg noodles: I prefer the wide or extra-wide variety for maximum sauce coverage.

2 tbsp butter & 1 tbsp olive oil: This combination provides flavor and prevents the butter from burning.

1 small onion: Finely diced to melt into the sauce.

2 cloves garlic: Minced fresh for that aromatic punch.

The Creamy Sauce:

2 tbsp all-purpose flour: The thickening agent for our roux.

1 ½ cups chicken broth: Low-sodium is best so you can control the salt.

1 cup heavy cream: For that signature richness.

¾ cup milk: To balance the consistency.

Seasonings: ½ tsp dried thyme, ½ tsp Italian seasoning, salt, and black pepper to taste.

(Optional: a pinch of red pepper flakes for a tiny kick).

The Finish:

... cup grated parmesan: Adds a salty, nutty depth.

2 tbsp fresh parsley: Chopped for a pop of color and freshness.

Toasted bread: Essential for mopping up every last drop of sauce.

### DIRECTIONS

1. **Cook the Noodles:** Bring a large pot of salted water to a boil. Add the egg noodles and cook according to the package instructions until al dente. Be careful not to overcook them, as they will soften slightly more when added to the hot sauce. Drain and set aside.
2. **Build the Flavor Base:** In a large skillet or deep saucepan, melt the butter with the olive oil over medium heat. Add the diced onion and sauté for 3-4 minutes until they are soft and translucent. Stir in the minced garlic and cook for just 30 seconds-just until you can smell it!
3. **Make the Roux:** Sprinkle the flour over the sautéed onions and garlic. Stir continuously for 1-2 minutes. You want the flour to turn a light golden color; this "cooks out" the raw flour taste and ensures a silky sauce.
4. **Create the Velvety Sauce:** Slowly pour in the chicken broth while whisking constantly to prevent lumps. Once the broth is incorporated and smooth, whisk in the heavy cream and milk. Let the mixture simmer gently for 4-6 minutes. You'll see it start to thicken into a beautiful, glossy sauce.
5. **Season and Add Chicken:** Stir in the thyme, Italian seasoning, salt, and pepper. Once the sauce is seasoned to your liking, fold in the shredded chicken. Let it simmer for another 3-4 minutes to ensure the chicken is heated through and has absorbed some of that creamy goodness.
6. **The Final Combine:** Add the cooked egg noodles into the skillet. Gently fold them into the sauce until every ribbon is coated. Stir in the grated parmesan cheese and watch it melt into the sauce. If the sauce seems

too thick, add a splash of extra milk or broth.

7. Garnish and Serve: Garnish with fresh parsley and an extra crack of black pepper. Serve immediately in deep bowls with a side of toasted, buttery bread.

## SWAPS & NOTES

This recipe works beautifully with leftover turkey.

If you have extra turkey in the freezer, you can also try these easy turkey wings for a different take on comfort food.

Gluten-Free: Use your favorite GF egg noodle substitute and swap the all-purpose flour for a 1:1 gluten-free flour blend.

Dairy-Free: You can use full-fat coconut milk (the canned kind) and a plant-based butter, though the flavor profile will shift slightly toward a more nutty taste.

## TIPS FOR SUCCESS

**Don't Rush the Roux:** Cooking the flour and butter for those 2 minutes is the secret to a professional-tasting sauce.

**Room Temp Dairy:** If you have time, let your cream and milk sit on the counter for 10 minutes before adding them.

This helps prevent the sauce from breaking.

**Veggie Boost:** If you want to make this a one-pot meal, add a cup of frozen peas or sautéed mushrooms during Step 2.

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

Original recipe: <https://chefmaniac.com/easy-homemade-creamy-chicken-and-noodles-better-than-grandmas/>