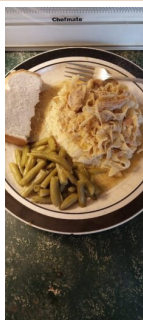


## Chicken and Noodles Over Mashed Potatoes with Green Beans

Chicken & Noodles Recipe Over Mashed Potatoes With Green Beans



**TIME**  
**12 to 15 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 cup chopped carrots
- 1 cup chopped celery
- 1 small onion, diced
- Salt, pepper, and garlic powder, for seasoning the chicken
- 4 tablespoons butter
- 3 tablespoons flour
- 1 tablespoon minced garlic
- 2 cups chicken broth
- 1/2 teaspoon each salt, pepper, oregano, and thyme
- 1 teaspoon each paprika, onion powder, and garlic powder
- 1 pound chicken breasts
- 1/2 cup heavy cream
- 12 ounces egg noodles
- Hot mashed potatoes
- Green beans

### DIRECTIONS

1. Prep and season the chicken: Cut the chicken breasts in half lengthwise so they are thinner and cook more evenly. Season them with a little salt, pepper, and garlic powder.
2. Cook the vegetables: Place a skillet over medium heat and add 3 tablespoons of butter along with the chopped carrots, celery, and onion. Cook until the vegetables start to soften.
3. Make the roux: Add the remaining 1 tablespoon of butter and the flour. Stir everything together well so it forms a roux around the vegetables.
4. Add broth and seasonings: Stir in the minced garlic and pour in the chicken broth. Add the salt, pepper, oregano, thyme, paprika, onion powder, and garlic powder. Stir well until combined.
5. Add the chicken: When the mixture starts bubbling, add the chicken to the skillet. Make sure the chicken is covered in the gravy as much as possible.
6. Simmer and cook the noodles: Cover the skillet with a lid and lower the heat to medium-low. Let the chicken cook for 12 to 15 minutes, or until it reaches an internal temperature of 165°F.
7. At the same time, boil the egg noodles according to the package directions.
8. Shred and finish: Remove the lid and shred the cooked chicken using two forks. Stir the shredded chicken back into the skillet.
9. Add the heavy cream and the cooked egg noodles, stirring until everything is creamy and well combined.
10. Serve: Spoon the chicken and noodles over hot mashed potatoes and serve with green beans on the side.

## SWAPS & NOTES

Chicken breasts work well because they shred nicely after cooking, but boneless chicken thighs can also be used if you want even more richness.

Egg noodles are classic in this recipe because they hold the creamy gravy beautifully.

Wide egg noodles are especially good if you want a heartier texture.

Heavy cream adds a smooth finish to the sauce, but half-and-half can work if you want it slightly lighter.

## TIPS FOR SUCCESS

Cutting the chicken breasts in half lengthwise is a small step that makes a big difference.

It helps them cook faster and more evenly in the skillet.

Stirring the flour and butter well with the vegetables helps the finished sauce turn out smooth and flavorful.

Cook the egg noodles just until tender so they do not become too soft once they are mixed into the hot gravy.

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

Original recipe: <https://chefmaniac.com/chicken-and-noodles-over-mashed-potatoes-with-green-beans/>