

MAIN

One-Pan Chicken with Buttered Noodles

Chicken and buttered egg noodles made in a single skillet, start to finish. One pan, one clean-up.

Servings: 4

Ingredients

- 4 boneless, skinless chicken breasts
- 2 tbsp olive oil
- 3 garlic cloves, minced
- 2 cups chicken broth
- 1 cup heavy cream
- 8 oz egg noodles
- 3 tbsp butter
- 1/4 cup grated Parmesan cheese
- Salt and pepper, to taste
- Fresh parsley, chopped (optional)

Instructions

- 1 Heat the olive oil in a large skillet over medium heat. Season the chicken with salt and pepper, then cook 5 to 6 minutes per side until golden and cooked through. Remove and set aside.
- 2 In the same skillet, add the garlic and cook until fragrant. Stir in the chicken broth and heavy cream, then bring to a simmer. Add the egg noodles, cover, and cook until tender, 8 to 10 minutes.
- 3 Stir in the butter and Parmesan until melted and creamy. Return the chicken to the skillet to heat through.
- 4 Garnish with parsley and serve warm.