

Choco Fever Dream

# Comforting Chicken with Buttered Noodles

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| **15 min**<br>Prep time | **25 min**<br>Cook time | **40 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1.5 lbs bone-in, skinless chicken thighs, cut into bite-size pieces
- [ ] 12 oz egg noodles
- [ ] 3 tbsp unsalted butter
- [ ] 1 tsp fresh thyme leaves
- [ ] Zest of 1 lemon
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] Salt and freshly ground black pepper to taste

### Optional Add-Ins

- [ ] 1/2 cup frozen peas
- [ ] 1/4 cup chopped fresh parsley

## Instructions

1. Season the chicken pieces with salt and pepper. In a large skillet, heat olive oil over medium-high heat and sear the chicken until golden brown on all sides, about 5-6 minutes. chicken Caesar pasta salad inspired flavours linger in the pan.
2. Add butter to the skillet; let it melt gently, then stir in the thyme and lemon zest. The aroma should be buttery and bright—just a quick pause to inhale.
3. Meanwhile, cook the egg noodles in salted boiling water until just shy of al dente. Reserve 1/2 cup of the cooking water, then drain.
4. Add the noodles to the skillet, tossing to coat them in the butter-herb mixture. If the pan looks dry, splash in a little reserved noodle water until glossy.
5. Return the chicken to the pan, sprinkle Parmesan, and toss everything together. Let the dish sit off-heat for a minute so the flavors meld.
6. Serve hot, garnished with extra thyme, lemon zest, and a pinch of parsley if using. For a side note, you might also enjoy a warm bowl of chicken pastina soup later.

### Nutrition per serving

| 420 kcal | 32 g | 34 g | 18 g |
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| Calories | Protein | Carbs | Fat |

**Tips & notes**

- If the sauce seems too thick, add a splash of chicken broth.
- A quick taste before the final garnish ensures perfect seasoning.
- For a heartier version, stir in the optional peas during the last minute of cooking.