

Choco Fever Dream

One-Pan Chicken With Buttered Noodles – Easy Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, cut into 1-inch cubes
- [ ] 8 oz egg noodles
- [ ] 3 tbsp unsalted butter
- [ ] 1 cup low-sodium chicken broth
- [ ] 1 tbsp olive oil
- [ ] 1 tsp garlic powder
- [ ] Juice of 1/2 lemon
- [ ] Salt and freshly ground black pepper to taste

Optional Toppings

- [ ] 2 tbsp grated Parmesan cheese
- [ ] Fresh parsley, chopped

Instructions

1. Season the chicken cubes with salt, pepper, and garlic powder. Heat olive oil in a large skillet over medium-high heat.
2. Add the chicken and sear until golden on all sides, about 5-6 minutes. Remove chicken and set aside.
3. In the same skillet melt butter, then pour in the chicken broth, scraping up any browned bits.
4. Stir in the egg noodles, coating them with the buttery broth. Cover and let steam for 8-10 minutes, or until noodles are al dente.
5. Return the chicken to the pan, drizzle lemon juice, and toss everything together until heated through.
6. Serve hot, topping each portion with Parmesan and a sprinkle of parsley. one-pan chicken and rice lovers often add a side of steamed veggies.

Nutrition per serving

420 kcal	32 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the noodles seem dry, add a splash more broth.
- Allow the chicken to rest a minute before mixing back in.
- Taste and adjust seasoning at the end.