

Zucchini Bread Recipes

Savory One-Pan Chicken With Buttered Noodles

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 8 oz egg noodles
- [ ] 3 tbsp unsalted butter
- [ ] 2 cloves garlic, minced
- [ ] 1 cup low-sodium chicken broth
- [ ] 1 tbsp lemon juice
- [ ] ¼ cup grated Parmesan cheese
- [ ] Salt and freshly ground black pepper to taste

Optional Add-ins

- [ ] ½ cup frozen peas
- [ ] 2 tbsp chopped fresh parsley

Instructions

1. Pat the chicken pieces dry, then season lightly with salt and pepper.



2. Heat a large skillet over medium-high heat, melt 2 tbsp butter, and add the chicken. Sear until golden brown, about 4-5 minutes; remove and set aside.



3. In the same pan, add the remaining butter and minced garlic. Sauté until fragrant, about 30 seconds, then stir in the noodles.



4. Pour in the chicken broth, bring to a gentle boil, then reduce heat. Cover and simmer for 8-10 minutes, stirring occasionally, until noodles are al dente.



5 Return the chicken to the pan, add lemon juice, Parmesan, and any optional peas. Toss everything together, adjust seasoning, and serve hot.



Nutrition per serving

420 kcal	30 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the noodles seem dry, add a splash more broth or water.
- For extra richness, finish with a pat of butter just before serving.
- Taste and adjust salt after adding Parmesan, as it brings its own saltiness.