

Helergon Kitchen

Savory One-Pan Chicken With Buttered Noodles

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 bite-size pieces
- [ ] 8 oz egg noodles
- [ ] 3 tbsp unsalted butter
- [ ] 1 cup low-sodium chicken broth
- [ ] 1 tsp dried thyme
- [ ] 1 tbsp fresh parsley, chopped
- [ ] 1 tbsp lemon juice
- [ ] Salt and pepper to taste

Instructions

1. Heat a large skillet over medium-high heat, melt 1 tbsp butter, then add the chicken. Season with salt, pepper, and thyme, and cook until golden brown, about 5-6 minutes.
2. Remove the chicken and set aside. In the same pan, add the remaining butter, then pour in the chicken broth, scraping up any browned bits.
3. Stir in the noodles, ensuring they are submerged. Reduce heat to medium, cover, and let them simmer for 8-10 minutes, stirring occasionally.
4. Return the chicken to the skillet, toss everything together, add lemon juice, and finish with fresh parsley. Adjust seasoning if needed, then serve hot.

Nutrition per serving

420 kcal	30 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the noodles look dry, add a splash more broth; they should be just coated.
- For a richer flavor, let the dish rest off the heat for 2 minutes before serving.
- A pinch of red pepper flakes adds a subtle heat without overwhelming the buttery base.