



Classic Chicken with Noodles



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Introduction

Classic Chicken with Buttered Noodles is a comforting dish that combines tender, juicy chicken with buttery pasta, making it a perfect meal for families or any occasion. This delightful recipe is easy to prepare and offers a great balance of flavors that pleases both adults and children alike.

Detailed Ingredients with measures

- Chicken breasts: 4 pieces
- Salt: 1 teaspoon
- Black pepper: 1/2 teaspoon
- Olive oil: 2 tablespoons
- Butter: 4 tablespoons
- Chicken broth: 1 cup
- Noodles: 8 ounces
- Garlic: 2 cloves, minced
- Parsley: 2 tablespoons, chopped

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: Serves 4



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Detailed Directions and Instructions

Step 1: Prepare the Chicken

Rinse the chicken pieces under cold water and pat them dry with paper towels. Season the chicken with salt and pepper on both sides.

Step 2: Cook the Chicken

In a large skillet, heat oil over medium-high heat. Once the oil is hot, add the chicken pieces, skin-side down. Cook for about 5-7 minutes

until the skin is golden brown. Flip and cook the other side for another 5-7 minutes or until the chicken is cooked through and juices run clear.

Step 3: Make the Sauce

Remove the chicken from the skillet and set it aside on a plate. In the same skillet, lower the heat to medium and add butter. Once melted, add minced garlic and cook until fragrant (about 30 seconds). Pour in the chicken broth and scrape up any browned bits from the bottom of the skillet.

Step 4: Combine with Chicken

Return the cooked chicken to the skillet, skin-side up. Simmer for about 10 minutes, allowing the chicken to absorb the flavors of the sauce.

Step 5: Prepare the Noodles

While the chicken is simmering, boil a pot of salted water. Add the egg noodles and cook according to package instructions until al dente. Drain the noodles and return them to the pot.

Step 6: Add Butter and Seasoning

Add butter to the hot noodles and toss to coat. Season with salt and pepper to taste.

Step 7: Serve

Plate the buttered noodles and top them with the cooked chicken. Drizzle some sauce from the skillet over the chicken and noodles.

Notes

Note 1: Chicken Type

You can use bone-in, skin-on chicken pieces for more flavor, or boneless chicken breasts if you prefer a leaner option.

Note 2: Adjusting Seasoning

Feel free to adjust the seasoning of the chicken and noodles to your preference. Additional herbs and spices can enhance the flavor.

Note 3: Pasta Variations

While egg noodles are traditional, you can substitute with other types of pasta such as fettuccine or spaghetti if desired.

Note 4: Storing Leftovers

Store any leftover chicken and noodles in an airtight container in the refrigerator for up to three days. Reheat before serving.



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Cook techniques

Searing Chicken

Searing involves cooking the chicken on high heat to create a golden crust, enhancing flavor and texture.

Simmering

Simmering is a gentle cooking method used for the sauce, allowing flavors to meld without boiling.

Cooking Noodles

Cooking noodles properly is key; they should be al dente, providing the right texture to hold sauces.

Combining Ingredients

Tossing pasta with sauce and chicken ensures an even distribution of flavor, enhancing the overall dish.

Resting Meat

Resting the chicken after cooking allows juices to redistribute, ensuring moist and tender meat.

FAQ

Can I use other types of pasta?

Yes, you can substitute with other pasta varieties like penne or fusilli according to your preference.

What can I substitute for butter?

You can use olive oil or margarine as a substitute for butter in the recipe.

How long does this dish take to prepare?

The dish typically takes around 30 to 40 minutes to prepare from start to finish.

Can I make this dish in advance?

Yes, you can prepare the chicken and noodles in advance and reheat them before serving.

Is this meal suitable for freezing?

Yes, this meal can be frozen, but it's best to store the components separately to maintain texture.



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Conclusion

The Classic Chicken with Buttered Noodles is a delightful dish that combines simple ingredients to create a comforting meal. Its rich flavors and smooth textures make it perfect for any occasion. Serve this dish to your family and friends, and you're sure to impress with its classic appeal and satisfying taste.

More recipes suggestions and combination

Lemon Herb Roasted Chicken

This dish pairs beautifully with buttered noodles, adding a refreshing zest that complements the richness of the chicken.

Garlic Parmesan Asparagus

Serve this tasty vegetable side alongside your chicken and noodles for a burst of flavor and color on your plate.

Creamy Mushroom Sauce

Drizzle this savory sauce over your chicken for added depth and a gourmet touch.

Classic Caesar Salad

A crisp Caesar salad makes for a great starter or side, balancing the richness of the main course.

Honey Glazed Carrots

These sweet and tender carrots provide a lovely contrast to the savory

chicken and noodles, making for a well-rounded meal.



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See also [Homemade Almond Butter Granola Recipe](#)