

One-Pan Chicken & Buttered Noodles

One-pan chicken and buttered noodles bring a delicious mix of juicy chicken and silky garlic noodles together in a single dish. It is a comfort food classic that saves time and keeps cleanup simple. Perfect for busy weeknights or cozy family dinners, this recipe combines rich flavors with easy preparation. With seasoned chicken cooked to perfection and noodles coated in buttery goodness, you can enjoy a wholesome, filling meal without needing multiple pots and pans.

Why One-Pan Chicken and Noodles Work

Simple Yet Flavorful

The beauty of this recipe lies in its simplicity. With just one skillet, you create both the protein and the pasta, letting the flavors naturally blend together. The chicken releases juices that enhance the noodles, while butter and garlic provide richness. This makes the dish feel like comfort food but without a heavy workload. Busy families love it because it is filling, flavorful, and quick. You save time and effort while still serving something everyone enjoys.

Comfort in Every Bite

Buttered noodles have long been a go-to dish when you crave comfort. Their silky texture and rich flavor coat every strand of pasta, making each bite satisfying. Adding chicken turns them from a side into a complete meal. The seasoned, golden chicken pairs perfectly with the buttery noodles, while fresh herbs like parsley brighten the plate. It's the type of meal that reminds you of home, perfect for unwinding at the end of the day.

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- Author: [Aaron recipes](#)
- Total Time: [35 minutes](#)
- Yield: [4 servings 1x](#)

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Description

Juicy chicken breasts paired with buttery garlic noodles in one easy skillet meal. Comforting, rich, and ready in under 40 minutes.

Ingredients

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Scale

- ☐ 4 boneless, skinless chicken breasts
 - ☐ 1 tablespoon olive oil
 - ☐ Salt and pepper, to taste
 - ☐ 1 teaspoon garlic powder
 - ☐ 1 teaspoon onion powder
 - ☐ 1 teaspoon dried thyme
 - ☐ 8 oz egg noodles
 - ☐ 4 tablespoons unsalted butter
 - ☐ 2 tablespoons olive oil
 - ☐ 1 teaspoon garlic, minced
 - ☐ ½ teaspoon salt
 - ☐ Freshly ground black pepper
 - ☐ Fresh parsley or basil, chopped (optional)
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Bring a large pot of salted water to a boil. Add egg noodles and cook until al dente, about 8–10 minutes. Reserve ½ cup pasta water.
2. Season chicken with salt, pepper, garlic powder, onion powder, and thyme. Heat olive oil in a skillet over medium-high heat and cook chicken 6–7 minutes per side until golden and 165°F inside.

3. Remove chicken and let it rest for a few minutes before slicing.
4. In the same skillet, melt butter and olive oil. Add garlic and sauté until fragrant, 1–2 minutes.
5. Toss the noodles in the butter mixture, adding reserved pasta water as needed for creaminess. Season with salt and pepper.
6. Slice the chicken, plate it over noodles, and garnish with parsley or basil before serving.

Notes

Swap chicken breasts for thighs for juicier flavor.

Add Parmesan or cream for richness.

Include red pepper flakes for spice.

Pair with salad, roasted vegetables, or garlic bread for a complete meal.

- Prep Time: 10 minutes
- Cook Time: 25 minutes
- Category: Dinner
- Method: Stovetop
- Cuisine: American

Nutrition

- **Serving Size:** 1 plate
- **Calories:** 480
- **Sugar:** 2g
- **Sodium:** 640mg
- **Fat:** 22g
- **Saturated Fat:** 9g
- **Unsaturated Fat:** 11g
- **Trans Fat:** 0g
- **Carbohydrates:** 38g
- **Fiber:** 3g
- **Protein:** 36g
- **Cholesterol:** 110mg

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Cooking Chicken the Right Way

Seasoning for Depth

Chicken takes on bold flavors when seasoned well. A simple mix of salt, pepper, garlic powder, onion powder, and dried thyme elevates the dish with savory notes. Coat the chicken evenly to ensure every bite bursts with flavor. Herbs like basil or rosemary can be swapped in, but thyme provides a classic balance that complements buttery noodles. Layering these flavors creates a foundation that makes the dish taste far more complex than its short ingredient list suggests.

Achieving Golden Juiciness

The secret to juicy chicken is cooking it evenly over medium-high heat. Heating olive oil until shimmering before adding the chicken allows a crisp, golden crust to form. Each breast cooks in about six to seven minutes per side until reaching 165°F internally. Letting it rest before slicing prevents juices from escaping, resulting in moist, flavorful meat. By cooking it in the same skillet as the noodles, you allow the savory bits in the pan to enrich the sauce.

Creating the Perfect Buttered Noodles

Building a Flavorful Base

The noodles get their rich flavor from the butter and garlic mixture cooked right in the same skillet as the chicken. Once the chicken is set aside, add butter and olive oil to absorb the pan's flavor. Garlic sautéed until fragrant adds depth, turning the base into something more than simple butter sauce. A splash of pasta water is the final touch, helping create a silky texture that clings to each strand of noodles beautifully.

Tossing to Perfection

The noodles must be tossed thoroughly in the butter mixture to soak up the sauce evenly. This step ensures each bite tastes rich and flavorful. Adding salt, pepper, and fresh herbs balances the richness with brightness. For those who like spice, red pepper flakes can be sprinkled in during tossing. The finished noodles glisten with flavor, ready to pair with the juicy slices of chicken on top, creating harmony in one comforting, hearty dish.

Serving Options That Elevate the Dish

Classic Pairings

This recipe shines with simple side dishes. A crisp green salad with vinaigrette cuts through the richness, while roasted vegetables such as broccoli, green beans, or carrots add color and balance. Garlic bread makes a perfect complement, offering crunch and extra flavor. Finishing with Parmesan cheese sprinkled on top provides a savory, slightly salty kick. These classic options complete the meal, making it feel restaurant-worthy while still being easy to make at home.

Creative Additions

Experimenting with small changes can make this dish new every time. A splash of lemon juice or zest adds freshness, while rosemary or basil can shift the flavor profile. A touch of heavy cream in the sauce makes it indulgent, while red pepper flakes add heat. For variety, swap the chicken with

shrimp or salmon for a seafood version. These creative options let you personalize the dish to match your mood, turning it into a flexible weeknight favorite.

Kitchen Tips for Busy Evenings

Time-Saving Shortcuts

Cooking doesn't need to be complicated. Prepping ingredients ahead, like seasoning chicken or chopping herbs, saves time. Pre-minced garlic and frozen herbs also work well when you want convenience. Cooking noodles while searing chicken ensures everything finishes around the same time. Keeping pasta water on hand makes it easy to adjust the sauce quickly. With these shortcuts, you can prepare a meal that looks and tastes impressive without being stuck in the kitchen for hours.

Making It Ahead

This dish is great for meal prep. Cooked chicken keeps well in the fridge for up to three days and can be reheated easily. Buttered noodles can also be stored, and with a touch of butter or olive oil, they regain their silky texture when warmed up. For longer storage, freeze cooked chicken slices and thaw before serving with fresh noodles. These tips ensure you always have a hearty dinner ready, even on your busiest nights.

Exploring Recipe Variations

Protein Swaps

While chicken is the classic choice, the recipe adapts easily to different proteins. Shrimp cooks quickly and adds a lighter, ocean-inspired flavor. Salmon provides richness and pairs well with buttery noodles, while beef strips make the dish heartier. For a vegetarian option, sautéed mushrooms or chickpeas offer protein and depth. These swaps allow you to serve the dish in multiple ways, ensuring it never gets repetitive and always feels exciting to bring to the table.

Pasta Choices

Egg noodles are traditional, but other pasta shapes bring new textures. Fettuccine or linguine offer a smooth feel, while penne or rigatoni hold sauce in their ridges. Whole wheat or gluten-free pasta adapts the dish to different dietary needs. Each type of pasta brings a slightly different mouthfeel, but the butter and garlic sauce remains the star. Experimenting with various noodles ensures you can keep enjoying this dish in new, flavorful ways.

Adding Flavor Boosts

Herb Enhancements

Fresh herbs always take buttered noodles to another level. Parsley provides freshness, basil adds sweetness, and rosemary gives warmth. Dill or oregano can create interesting twists. For heat, red pepper flakes or cayenne add spiciness without overwhelming the dish. Layering herbs and spices allows you to adjust the flavor every time you make it, keeping the dish dynamic and tailored to

your preferences while still grounded in its comforting, buttery base.

Cheese and Cream Options

Cheese adds a luxurious layer to the dish. A sprinkle of Parmesan sharpens the flavor, while Pecorino Romano or Asiago bring depth. For those who enjoy creamier pasta, a splash of heavy cream in the butter mixture makes the noodles silky and indulgent. Combining cream with cheese delivers richness that feels like dining out at a restaurant. Small adjustments like these allow you to turn a simple one-pan dinner into a dish worthy of any special occasion.

Frequently Asked Questions

Can I use chicken thighs instead of breasts?

Yes, thighs work well if you prefer a richer taste. They cook slightly longer but stay juicy and flavorful. Their higher fat content makes them a favorite for those who enjoy extra tenderness.

How do I keep noodles from sticking?

Reserve some pasta water and toss it with noodles while mixing them with butter. The starch prevents sticking and keeps noodles silky instead of clumpy.

What vegetables pair best with this recipe?

Broccoli, green beans, carrots, or zucchini pair beautifully. They balance the richness of the noodles with freshness and color, rounding out the plate perfectly.

Can I make this spicy?

Yes, red pepper flakes, cayenne, or hot sauce work well. Adjust the spice level gradually so it complements the dish without overwhelming it.

Is this dish similar to restaurant-style chicken pasta?

Yes, it shares similarities with recipes like [Chicken Christopher at Home](#), which also highlights flavorful chicken with pasta. Both deliver comfort and elegance with simple ingredients.

Conclusion

One-pan chicken and buttered noodles prove that simple meals can be delicious and satisfying. With juicy chicken, buttery garlic noodles, and versatile seasoning options, this dish delivers comfort while staying easy to prepare. Its flexibility means you can add herbs, cheese, or even swap proteins to suit your taste. Perfect for weeknight dinners or casual gatherings, it shows how one skillet and a few ingredients can create a meal that feels both special and effortless.