

One Pot Chicken Noodles: Quick Viral Dinner

Discover the ultimate weeknight sanity-saver with this **One Pot Chicken Noodles** recipe. This dish has become a viral sensation for a reason. It delivers a full, satisfying meal with tender chicken, savory noodles, and perfectly cooked vegetables all from a single piece of cookware. Forget the mountain of dishes; this recipe is all about maximizing flavor while minimizing cleanup. If you crave a delicious, comforting dinner that is ready in under 30 minutes, this quick viral dinner is the solution you have been searching for. It is the perfect blend of convenience and homemade goodness.

Why You'll Love This One Pot Chicken Noodles Recipe

Perfect for Busy Families

This recipe is a game-changer for hectic weeknights. Instead of juggling multiple pots and pans, everything comes together in one pot, which significantly cuts down on both active cooking and cleanup time. Furthermore, it is a complete meal, combining protein, carbohydrates, and vegetables in a single dish that kids and adults universally love. The simple, savory flavors are approachable and easily customizable. Consequently, you spend less time stressing in the kitchen and more time enjoying a wholesome meal with your family. It truly is the definition of a weeknight win.

Minimal Cleanup Highlights

The most significant appeal of this viral one pot chicken noodles recipe is undeniably the cleanup. Every component, from searing the chicken to simmering the noodles, happens in the same pot. This means no separate pasta pot, no colander, and no extra saucepan for the sauce. As a result, the starchy water from the noodles helps to naturally thicken the broth, creating a richer, more cohesive sauce. When dinner is over, you are left with just one pot to wash, making your post-dinner relaxation a reality instead of a distant dream.

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- Author: [Aaron recipes](#)
- Total Time: [30 minutes](#)
- Yield: [4 servings 1x](#)

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Description

This One Pot Chicken Noodles recipe is the ultimate weeknight dinner. Tender chicken, savory noodles, and vegetables all cook together in one pot for a quick, delicious meal with minimal cleanup.

Ingredients

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Scale

- ☐ 1 tbsp Olive Oil
 - ☐ 1 lb Boneless, Skinless Chicken Breast, cut into 1-inch pieces
 - ☐ 1 medium Onion, chopped
 - ☐ 3 cloves Garlic, minced
 - ☐ 4 cups Chicken Broth, low sodium
 - ☐ 8 oz Fettuccine or Linguine Noodles, uncooked
 - ☐ 1/2 tsp Dried Oregano
 - ☐ 1/2 tsp Dried Basil
 - ☐ 1 cup Frozen Peas or Spinach (optional)
 - ☐ 1/2 cup Grated Parmesan Cheese
 - ☐ Salt and Black Pepper to taste
 - ☐ Fresh Parsley, chopped, for garnish
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Heat olive oil in a large pot or Dutch oven over medium-high heat.

2. Add the diced chicken and season with salt and pepper. Cook for 5-7 minutes, until golden brown and cooked through. Remove chicken from the pot and set aside.
3. In the same pot, add the chopped onion. Sauté for 3-4 minutes until softened.
4. Add the minced garlic and cook for another 30 seconds until fragrant.
5. Pour in the chicken broth, dried oregano, and dried basil. Scrape up any browned bits from the bottom of the pot. Bring the broth to a boil.
6. Add the uncooked pasta to the pot, pressing it down to submerge it in the liquid as much as possible.
7. Reduce the heat to a simmer. Cook, stirring occasionally to prevent sticking, for about 10-12 minutes, or until the pasta is al dente and most of the liquid has been absorbed.
8. Stir the cooked chicken back into the pot. If using, add the frozen peas or spinach and cook for 1-2 minutes more, until heated through and the spinach has wilted.
9. Remove from heat. Stir in the grated Parmesan cheese. Taste and adjust seasoning with salt and pepper if needed.
10. Serve immediately, garnished with fresh parsley.

Notes

Stir the pasta frequently as it simmers to prevent it from clumping together.

If the sauce seems too thick, you can add an extra splash of chicken broth to reach your desired consistency.

For a creamier version, stir in 1/4 cup of heavy cream along with the Parmesan cheese.

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Category: Main Course
- Method: One Pot
- Cuisine: American

Nutrition

- **Serving Size:** 1 bowl
- **Calories:** 480 kcal
- **Sugar:** 4 g
- **Sodium:** 650 mg
- **Fat:** 15 g
- **Saturated Fat:** 5 g
- **Carbohydrates:** 50 g

- **Fiber:** 4 g
- **Protein:** 38 g
- **Cholesterol:** 95 mg

Did you make this recipe?

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Ingredient Highlights & Substitutions for Viral Chicken Noodles

Essential Ingredients

At its core, this dish relies on a few simple, hardworking ingredients. You will need boneless, skinless **chicken breasts** or thighs, which provide the savory protein base. For the noodles, a sturdy pasta like **fettuccine, linguine, or egg noodles** works best, as they hold up well during the simmering process. The liquid component, typically **chicken broth**, is crucial as it cooks the pasta and forms the sauce. Finally, **garlic, onions, and herbs** like parsley or thyme build the foundational aromatic flavors that make this simple dish taste complex and satisfying.

Smart Substitutions

This recipe is incredibly flexible. If you do not have chicken broth, vegetable broth works just as well. For a creamier texture, you can stir in a splash of heavy cream or half-and-half during the last few minutes of cooking. Feel free to substitute the chicken with sliced smoked sausage or even shrimp, adjusting the cooking time accordingly. Additionally, you can boost the vegetable content by adding spinach, peas, or broccoli florets along with the noodles. For a different flavor profile, a dash of soy sauce or a squeeze of lemon juice can brighten the entire dish.

Step-by-Step Instructions for One Pot Chicken Noodles

Prep Phase

Begin by preparing all your components for a smooth cooking process. First, dice your chicken into bite-sized, one-inch pieces and season them generously with salt, pepper, and perhaps some paprika or garlic powder. Next, finely chop your onion and mince your garlic. If you are using other vegetables like carrots or celery, dice them small so they cook quickly. Have your chicken broth measured and your noodles ready. This preparation ensures you can move seamlessly from one step to the next without pausing.

Cooking Phase

Start by heating a tablespoon of olive oil in a large pot or Dutch oven over medium-high heat. Add the seasoned chicken and cook until it is golden brown on all sides and cooked through. Then, remove the chicken and set it aside. In the same pot, add the chopped onion and cook until softened, followed by the minced garlic for about 30 seconds until fragrant. Pour in the chicken

broth, scraping up any browned bits from the bottom of the pot. Bring the broth to a boil, then add the dry noodles. Submerge them as much as possible, reduce the heat, and let them simmer per the package directions, stirring occasionally. In the last two minutes, add the cooked chicken back in, along with any quick-cooking vegetables like spinach or peas, until the pasta is al dente and the sauce has thickened.

Pro Tips for Perfect One Pot Chicken Noodles

Technique Secrets

The key to perfect one pot chicken noodles is managing the liquid and stirring. You must stir the noodles occasionally as they cook to prevent them from sticking together or to the bottom of the pot. Additionally, ensure the noodles are mostly submerged in the broth. If the liquid evaporates too quickly before the pasta is cooked, do not be afraid to add another splash of broth or water. Searing the chicken first and then removing it while the pasta cooks prevents it from becoming overcooked and rubbery. You reintroduce it at the end simply to heat it through.

Common Mistakes to Avoid

A common pitfall is overcooking the pasta. Remember that the noodles will continue to cook and absorb liquid even after you turn off the heat, so aim for just al dente. Another mistake is not using a large enough pot. This recipe needs room for the noodles to expand and for you to stir without spilling. Finally, avoid adding delicate herbs like fresh parsley or basil too early. Stir them in right at the end to preserve their fresh flavor and vibrant color. Using pre-cooked or rotisserie chicken can save time, but it may result in a less flavorful broth.

Serving Ideas & Pairings for Your Chicken Noodles

Presentation & Plating

This dish is comforting and rustic, so the presentation should be simple. Serve the one pot chicken noodles directly from the pot at the table for a family-style feel, or ladle it into wide, shallow bowls. A generous sprinkle of freshly grated **Parmesan cheese** is essential, as it melts into the hot noodles and adds a wonderful salty, nutty flavor. For a touch of color and freshness, finish each bowl with a scattering of chopped fresh parsley or chives. A crack of fresh black pepper right before serving also enhances the flavors.

Pairing Suggestions

Because this is a complete meal, it does not require much on the side. However, a simple green salad with a bright vinaigrette provides a fresh, acidic contrast to the rich, savory noodles. For something heartier, serve it alongside thick slices of crusty garlic bread, which are perfect for soaking up any leftover sauce at the bottom of the bowl. If you love complete comfort food meals, you might also enjoy this [Viral Creamy Ricotta Chicken Pasta](#) for another easy, satisfying dinner.

Timing Breakdown Table

Step	Time	Notes
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Prep	10 min	Dice chicken, chop aromatics, measure broth.
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Step Time Notes

Cook 20 min Sear chicken, sauté aromatics, simmer pasta.

Total 30 min Serves 4

Frequently Asked Questions

Can I make this recipe gluten-free?

Absolutely. Simply substitute your favorite brand of gluten-free pasta. Be sure to check the specific cooking time for the gluten-free pasta, as it may differ slightly from traditional wheat pasta.

What kind of pot is best for this recipe?

A wide, heavy-bottomed pot like a Dutch oven or a large soup pot is ideal. The wide base allows you to sear the chicken properly, and the heavy bottom ensures even heat distribution, preventing the noodles from scorching.

How do I store and reheat leftovers?

Store leftovers in an airtight container in the refrigerator for up to 3 days. To reheat, add the noodles to a pot with a splash of chicken broth or water over medium-low heat. Stir gently until warmed through. The extra liquid will help loosen the sauce, which thickens upon cooling.

Conclusion

This **One Pot Chicken Noodles** recipe is more than just a viral trend; it is a smart, efficient way to get a delicious and comforting dinner on the table. It proves that you do not need a complicated process or a sink full of dishes to create a meal that feels both special and satisfying. By combining simple ingredients in a single pot, you unlock a depth of flavor that tastes like it took hours to develop. This quick viral dinner is the perfect solution for anyone looking to reclaim their weeknights with a meal that the whole family will request again and again.
