

Treasure Barrel

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

- [ ] 4 bone-in, skinless chicken thighs
- [ ] 8 oz wide egg noodles
- [ ] 3 tbsp unsalted butter
- [ ] 2 cups low-sodium chicken broth
- [ ] 1 tsp dried thyme
- [ ] 1 tbsp fresh parsley, chopped
- [ ] Zest of 1 lemon
- [ ] Salt and black pepper to taste

Optional Finish

- [ ] ¼ cup grated Parmesan cheese
- [ ] Fresh cracked pepper

Instructions

1. Season the chicken thighs with salt, pepper, and half the thyme. Heat 1 tbsp butter in a large skillet over medium-high heat and sear the thighs, skin side down, until golden, about 4-5 minutes per side. Remove and set aside.
2. Add the remaining butter to the pan, pour in the broth, and scrape up any browned bits. Bring to a gentle simmer, then add the noodles, spreading them in an even layer.
3. Nestle the seared chicken thighs on top of the noodles, cover, and let steam for 12-15 minutes, or until the noodles are tender and the chicken reaches 165°F.
4. Stir in lemon zest, remaining thyme, parsley, and optional Parmesan. Adjust seasoning, then serve hot.
5. If you enjoyed the creamy chicken pesto dish, you'll love the comforting simplicity of this recipe.
6. For a different twist, try the garlic parmesan version next time.

Nutrition per serving

540 kcal	32 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Let the chicken rest a minute before slicing to retain juices.
- If the sauce seems dry, add a splash more broth.
- A pinch of red pepper flakes adds a gentle heat without overwhelming the butter.