

Plate Dream

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, skin-on chicken thighs
- [ ] 12 oz wide egg noodles
- [ ] 3 tbsp unsalted butter
- [ ] 2 cups low-sodium chicken broth
- [ ] 1 tbsp olive oil
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] Salt and pepper to taste

Optional Garnish

- [ ] 2 tbsp fresh parsley, chopped
- [ ] Extra lemon wedge

Instructions

1. Pat the chicken thighs dry, season with salt and pepper, then heat olive oil in a large skillet over medium-high heat.
2. Place the thighs skin-side down and sear until golden, about 5-6 minutes; flip and sear the other side for another 4 minutes.
3. Remove chicken, add butter to the pan, let it melt, then pour in the broth, lemon juice, and thyme; stir, scraping up any browned bits.
4. Return the chicken to the skillet, bring to a gentle boil, then add the noodles. Cover and simmer for 12-15 minutes, stirring occasionally, until noodles are tender.
5. Stir in honey, adjust seasoning, and let the sauce coat the noodles and chicken beautifully.
6. Garnish with fresh parsley and a lemon wedge, then serve hot straight from the pan.

Nutrition per serving

480 kcal	32 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thick, add a splash of reserved pasta water.
- For extra crispiness, finish the chicken under the broiler for 2 minutes.
- A pinch of red pepper flakes adds a subtle heat if you like a little kick.