



# Buttery Chicken with Noodles

## Ingredients:

- 2 boneless, skinless chicken breasts (about 500g)
- 2 cups egg noodles (about 180g)
- 3 tbsp butter (42g)
- 1 tbsp olive oil (15ml)
- 2 cloves garlic, minced
- 1/2 cup chicken broth (120ml)
- 1/4 cup grated Parmesan cheese (25g)
- Fresh parsley for garnish
- Salt and pepper to taste

## Method:

- 1** Cook the egg noodles according to the package instructions. Drain and set aside.
- 2** Heat olive oil in a large skillet over medium heat. Season the chicken breasts with salt and pepper. Cook for 6-7 minutes per side until golden and cooked through. Remove the chicken from the skillet and set aside.
- 3** In the same skillet, add butter and minced garlic. Sauté for 1 minute until fragrant.
- 4** Add chicken broth to the skillet and bring to a simmer for 2 minutes, allowing the flavors to meld together.
- 5** Add the cooked egg noodles to the skillet and toss them in the butter and broth mixture, ensuring they are well coated.
- 6** Slice the cooked chicken breasts and place them on top of the noodles. Sprinkle with grated Parmesan cheese and garnish with fresh parsley before serving.

You won't regret on this easy and flavorful dish that's perfect for any night of the week. It's a comforting meal you and your family will love!