Best Chicken and Noodles Recipe Ever

Homestyle chicken and noodles is a thick, spoonable pot of shredded chicken, egg noodles and vegetables in a lightly creamy broth. Simmer the chicken first and add noodles later so both finish tender.



PREP	COOK	TOTAL	SERVES	LEVEL
15 min	45 min	1 hr 5 min	6	Medium

INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 8 oz (227 g) wide dry egg noodles
- 1 tbsp (15 ml) olive oil
- 1 medium onion (150 g), diced
- 2 carrots (150 g), diced
- 2 celery stalks (100 g), diced
- 5 cups (1.2 L) low-sodium chicken broth
- 1 tsp (1 g) dried thyme
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) black pepper
- 1/2 cup (120 ml) milk
- 1 tbsp (8 g) all-purpose flour
- 2 tbsp (8 g) chopped parsley

VARIATIONS Pea: add 1 cup (140 g) frozen peas for the final 3 minutes.
Cream-free: omit the milk and flour for a brothier version.
Mushroom: cook 8 oz (227 g) sliced mushrooms with the vegetables.

NOTE Use dry wide egg noodles rather than thick frozen noodles; frozen noodles need different timing. The finished dish should be thick but still spoonable.

DIRECTIONS

1. Heat oil in a large pot. Soften onion, carrot and celery for 6 minutes. Add broth, thighs, thyme, salt and pepper.
2. Simmer gently for 18–22 minutes, partly covered, until thighs reach 165°F (74°C). Transfer chicken to a clean board.
3. Add noodles to the broth and simmer for the package time, stirring occasionally. Shred the chicken while the noodles cook.
4. Whisk milk and flour smooth. Stir into the pot and simmer 3 minutes to thicken, adding a little hot water if needed.
5. Return chicken and heat thoroughly. Stir in parsley and rest 5 minutes before serving.

FOOD SAFETY & STORAGE Cook chicken to 165°F (74°C). Refrigerate leftovers within 2 hours at 40°F (4°C) or colder and use within 3–4 days. Reheat to 165°F (74°C); freeze airtight portions up to 2 months.