

Creamy Homestyle Chicken Noodle Soup: The Ultimate Comfort in a Bowl

This creamy homestyle chicken noodle soup stands out for several reasons:



TIME
15 min

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INGREDIENTS

- 1 lb boneless, skinless chicken breasts
- 4 cups chicken broth
- 1 cup heavy cream
- 2 cups egg noodles
- 1 cup carrots, diced
- 1 cup celery, diced
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 tablespoons olive oil
- 1 teaspoon dried thyme
- Salt and pepper to taste

DIRECTIONS

1. In a large pot, heat the olive oil over medium heat. Add the chopped onion, carrots, and celery, sautéing until they are tender, about 5-7 minutes.
2. Add the minced garlic and dried thyme, cooking for an additional minute until fragrant.
3. Pour in the chicken broth and bring to a boil. Add the chicken breasts and reduce the heat to a simmer. Cook for 20 minutes, or until the chicken is cooked through.
4. Remove the chicken from the pot and shred it using two forks. Return the shredded chicken to the pot.
5. Add the egg noodles and cook according to package instructions, usually about 8-10 minutes.
6. Stir in the heavy cream, and season with salt and pepper to taste. Let it simmer for another 5 minutes.
7. Serve hot, garnished with fresh parsley if desired.

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