

Creamy Chicken Noodle Soup with Bacon: The Ultimate Comfort Bowl

warm, comforting soups with rich flavors



TIME
30 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

For the Soup:

- 6 slices bacon, chopped
- 2 tablespoons butter
- 1 small onion, diced
- 2 carrots, sliced
- 2 celery stalks, diced
- 3 cloves garlic, minced
- ... cup all-purpose flour
- 6 cups chicken broth
- 1 cup heavy cream (or half-and-half for a lighter option)
- 2 cups shredded cooked chicken (rotisserie works great)
- 2 cups egg noodles
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- $\frac{1}{8}$ teaspoon dried thyme
- $\frac{1}{8}$ teaspoon smoked paprika (optional, for extra depth)
- 2 tablespoons fresh parsley, chopped (for garnish)

How to Make Creamy Chicken Noodle Soup with Bacon:

1. Cook the Bacon:

In a large Dutch oven or soup pot, cook the chopped bacon over medium heat until crispy.

Remove with a slotted spoon and place on a paper towel-lined plate. Leave about 1 tablespoon of bacon grease in the pot.

2. Sauté the Vegetables:

Add butter, onion, carrots, and celery to the pot.

Cook for 4-5 minutes, until softened.

Stir in the garlic and cook for 30 seconds, until fragrant.

3. Make the Creamy Base:

Sprinkle the flour over the vegetables and stir well, cooking for 1 minute to form a roux.

Gradually pour in the chicken broth, stirring constantly to prevent lumps.

Add salt, pepper, thyme, and smoked paprika.

4. Add the Chicken and Noodles:

Bring to a simmer and add the shredded chicken and egg noodles.

Cook for 8-10 minutes, until the noodles are tender.

5. Stir in the Cream and Bacon:

Reduce the heat to low and pour in the heavy cream, stirring until smooth.

Add the crispy bacon back into the soup, reserving some for garnish.

DIRECTIONS

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9. Add the Chicken and Noodles: Bring to a simmer and add the shredded chicken and egg noodles.
10. Cook for 8-10 minutes, until the noodles are tender.
11. Stir in the Cream and Bacon: Reduce the heat to low and pour in the heavy cream, stirring until smooth.
12. Add the crispy bacon back into the soup, reserving some for garnish.
13. Serve and Enjoy: Ladle into bowls, garnish with fresh parsley and extra bacon, and serve warm with crusty bread or buttered biscuits.
14. My Best Tips for the Perfect Creamy Chicken Noodle Soup: Use rotisserie chicken - It's quick, flavorful, and saves time.
15. Want extra thickness? - Let the soup simmer a few

extra minutes, or add an extra tablespoon of flour.

16. For a lighter version - Swap the heavy cream for whole milk or evaporated milk.
17. Make it ahead - The flavors get even better the next day!
18. What to Serve with Creamy Chicken Noodle Soup: This soup pairs beautifully with:
19. Crusty bread or garlic toast - Perfect for dipping.
20. A fresh green salad - Adds a refreshing contrast.
21. Grilled cheese or biscuits - A classic comforting combo.
22. A glass of white wine or warm tea - The perfect cozy beverage pairing.
23. FAQs: Can I make this soup ahead of time?Yes! Store in an airtight container in the fridge for up to 3 days. Reheat on the stovetop with a splash of broth or cream.
24. Can I freeze creamy chicken noodle soup?It's best fresh, but you can freeze it without the noodles for up to 3 months. Add freshly cooked noodles when reheating.
25. Can I make this in a slow cooker?Yes! Add everything except the cream and noodles to the slow cooker. Cook on low for 6 hours, then stir in the cream and cooked noodles before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-chicken-noodle-soup-with-bacon-the-ultimate-comfort-bowl/>