

Easy Chicken Noodle Soup: A Cozy, Comforting Classic

There's nothing quite like a warm bowl of



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30 min

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INGREDIENTS

For the Soup:

- 1 tablespoon olive oil or butter
- 1 small onion, diced
- 2 carrots, sliced
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 6 cups chicken broth (low sodium preferred)
- 2 cups shredded cooked chicken (rotisserie works great!)
- 2 cups egg noodles
- 1 teaspoon salt (adjust to taste)
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon dried thyme
- $\frac{1}{2}$ teaspoon dried oregano (optional)
- 1 tablespoon fresh parsley, chopped (for garnish)
- Juice of $\frac{1}{2}$ a lemon (for brightness, optional)

How to Make Easy Chicken Noodle Soup:

1. Sauté the Vegetables:

Heat olive oil or butter in a large pot over medium heat.

Add onion, carrots, and celery and cook for 4-5 minutes, until softened.

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

2. Add the Broth and Chicken:

Pour in the chicken broth and bring to a gentle

simmer.

Stir in the shredded chicken, salt, black pepper, thyme, and oregano.

Let simmer for 5 minutes to allow the flavors to blend.

3. Cook the Noodles:

Add the egg noodles and cook for 6-8 minutes, or until tender.

Stir in fresh parsley and a squeeze of lemon juice for brightness.

4. Serve and Enjoy:

Ladle into bowls and serve warm with crusty bread or crackers.

My Best Tips for the Perfect Chicken Noodle Soup:

Use rotisserie chicken - It's a time-saver and adds great flavor.

Cook the noodles separately if making ahead - This prevents them from getting mushy.

Add extra herbs for more depth - Fresh thyme or rosemary work great!

For a creamy version - Stir in ¼ cup of heavy cream before serving.

What to Serve with Chicken Noodle Soup:

DIRECTIONS

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3. Stir in the garlic and cook for 30 seconds until fragrant.
4. Add the Broth and Chicken: Pour in the chicken broth and bring to a gentle simmer.
5. Stir in the shredded chicken, salt, black pepper, thyme, and oregano.
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7. Cook the Noodles: Add the egg noodles and cook for 6-8 minutes, or until tender.
8. Stir in fresh parsley and a squeeze of lemon juice for brightness.
9. Serve and Enjoy: Ladle into bowls and serve warm with crusty bread or crackers.
10. My Best Tips for the Perfect Chicken Noodle Soup: Use rotisserie chicken - It's a time-saver and adds great flavor.
11. Cook the noodles separately if making ahead - This prevents them from getting mushy.
12. Add extra herbs for more depth - Fresh thyme or rosemary work great!
13. For a creamy version - Stir in ¼ cup of heavy cream before serving.
14. What to Serve with Chicken Noodle Soup: This soup pairs beautifully with:
15. Crusty bread or garlic toast - Perfect for dipping.

16. A fresh green salad - Adds a refreshing contrast.
17. Grilled cheese or biscuits - A comforting classic combination.
18. A warm cup of tea or honey lemon drink - Complements the soothing flavors.
19. FAQs: Can I make this soup ahead of time?Yes! Store in an airtight container in the fridge for up to 4 days. Reheat gently before serving.
20. Can I freeze chicken noodle soup?Yes! Freeze without the noodles for up to 3 months. When ready to eat, reheat and add fresh-cooked noodles.
21. Can I use different noodles?Absolutely! Try orzo, ditalini, or whole wheat pasta for a variation.
22. This : Easy Chicken Noodle Soup is warm, comforting, and full of flavor, making it the perfect meal for any day. Whether you're making it for a cozy night in or to fight off a cold, this recipe is sure to become a favorite.
23. Give it a try and let me know how it turns out!

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