

Classic Homemade Chicken and Noodles: Tender & Comforting

Few dishes evoke the warmth and comfort of home quite like a big bowl of



TIME
15-20 min

METHOD
Slow cooker

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INGREDIENTS

1 whole chicken (about 3-4 lbs)
Several teaspoons of salt (start with 1 generous tsp, adjust to taste)
Black pepper, to taste (start with 1/2 tsp)
Garlic Powder, to taste (start with 1/4 - 1/2 tsp)
Onion Powder, to taste (start with 1/2 tsp)
Thyme, to taste (start with 1/2 tsp)
Dash of cinnamon (about 1/8 tsp, optional but recommended)
1 can (10.5 oz) Cream of Chicken soup
2 chicken bouillon cubes or equivalent chicken stock (if extra needed)
1 package (12 oz or 16 oz) Egg Noodles, whichever size you like (wide egg noodles are classic)
Water (enough to cover chicken, then to cook noodles)
1 celery stalk, chopped (optional for initial chicken cook)

DIRECTIONS

1. Let's get this delicious : Chicken and Noodles simmering!
2. Prepare and : Season Chicken: Rinse the whole chicken thoroughly under cold water. Place it in a very large pot or Dutch oven. Add a generous teaspoon of salt (or to taste), about 1/2 teaspoon of black pepper (adjust to your liking), the chopped celery stalk (if using), about 1/4 to 1/2 teaspoon of garlic powder, 1/2 teaspoon of onion powder, 1/2 teaspoon of dried thyme, and just a dash of cinnamon (about 1/8 teaspoon). These measurements are approximates; adjust to your liking. You just want the chicken to be flavored nicely from the inside out.
3. Cook : Chicken: Cover the chicken completely with water (you'll need several cups, typically 8-12 cups depending on your pot and chicken size). Bring to a boil over medium-high heat, then reduce the heat to medium-low, cover, and cook until the thickest parts of the chicken are done and the meat is falling apart when you try to move the legs (typically 1.5 to 2 hours, but can vary by chicken size). You could also cook it in a crockpot overnight on low for 6-8 hours.
4. Cool & : Shred Chicken: Once the chicken is done, carefully remove it from the pot and set it aside to cool enough to handle (about 15-20 minutes). Do not dump out your cooking liquid; set it to the side for now. Once cool, pull off the skin and remove all the meat from the bones. Shred the chicken meat into bite-size pieces and set aside.
5. Strain : Cooking Liquid: Run the chicken cooking liquid through a fine-mesh strainer or a colander lined with a paper towel. This step is worth it

because it removes any "funky stuff" (small bone fragments, congealed bits, etc.) and leaves you with a clean, flavorful broth that adds so much depth to your noodles. Add the strained liquid back to the large pot.

6. **Prepare : Broth for Noodles:** Add enough fresh water to the strained liquid in the pot to make enough liquid to cook your egg noodles (check your noodle package for liquid requirements, typically 4-6 cups of total liquid for a standard package). Add the 1 can Cream of Chicken soup and 2 chicken bouillon cubes (or use equivalent chicken stock if preferred, in place of some water) and stir until well mixed and the soup/bouillon are dissolved.
7. **Cook : Noodles & Combine:** Bring the liquid mixture back to a boil over medium-high heat. When it's boiling, add the package of egg noodles and cook according to package directions until tender (usually 7-10 minutes).
8. **Add : Chicken & Final Seasoning:** Once the noodles are tender, add the shredded chicken back to the pot. Stir to combine. Taste the soup and add more seasonings to your liking. I usually add more salt (start with 1/2 teaspoon), and about another 1/2 teaspoon of black pepper, onion powder, and thyme to really bring out the flavors. Stir well.
9. **Serve:** Ladle the hot Chicken and Noodles into bowls and serve immediately.

SWAPS & NOTES

Whole Chicken: Cooking a whole chicken is key for the richest broth.

You can use bone-in, skin-on chicken pieces (like thighs and drumsticks) for a quicker cook, but adjust seasoning.

Seasonings: The measurements provided are starting points.

The beauty of this recipe is adjusting the salt, pepper, garlic powder, onion powder, and thyme to your liking.

TIPS FOR SUCCESS

Whole Chicken for Flavor: While boneless chicken works, cooking a whole chicken creates the most flavorful, rich broth.

Season Liberally: Don't be afraid to season the chicken well before cooking; it infuses the broth from the inside out.

Straining is Essential: This step makes a huge difference in the final quality and appearance of your broth.

Don't Overcook Noodles: Cook egg noodles just until tender; they'll continue to absorb some liquid as they sit.

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

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