

Ultimate Homemade Chicken and Noodles: Classic Comfort Food

There's a special place in everyone's heart for a bowl of



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INGREDIENTS

1 whole chicken (about 3-4 lbs)
Several teaspoons of salt (for seasoning chicken and broth)
Pepper, to taste
Garlic Powder, to taste (about ... to ½ teaspoon initially)
Onion Powder, to taste (about ½ teaspoon initially)
Thyme, to taste (about ½ teaspoon initially)
Dash of cinnamon (just a tiny pinch!)
1 can (10.5 oz) Cream of Chicken soup
2 chicken bouillon cubes or equivalent chicken stock/base (if not enough cooking liquid)
1 package Egg Noodles, whichever size you like (wide or extra-wide recommended)
Water
1 celery stalk, chopped

DIRECTIONS

1. Follow these steps to create your hearty and flavorful Chicken and Noodles:
2. Prep and : Season Chicken: Rinse the whole chicken thoroughly under cold water. Place it in a large pot (a Dutch oven or stock pot works well). Add a generous teaspoon of salt, about ½ teaspoon of pepper (adjust to your liking), the chopped celery stalk, about ... to ½ teaspoon of garlic powder, ½ teaspoon of onion powder, ½ teaspoon of thyme, and just a dash of cinnamon. These are approximate measurements; adjust them based on your taste preferences, ensuring the chicken is nicely flavored from the inside out.
3. Cook : Chicken: Cover the chicken completely with water. Place the pot over medium-high heat and bring to a boil. Reduce heat to a simmer, 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. Alternatively, you could cook it in a crockpot overnight on low heat (6-8 hours).
4. Cool : Chicken & Reserve Liquid: Once the chicken is done, carefully remove it from the pot using tongs or a slotted spoon and set it aside on a plate to cool enough to handle. Do not dump out your cooking liquid; set the pot with the liquid to the side for now.
5. Shred : Chicken: Once the chicken is cool enough to handle, remove all of the yummy meat from the bones. Discard the skin and bones. Shred the meat into bite-sized pieces and set aside.
6. Strain : Cooking Liquid: Place a fine-mesh strainer or colander lined with a paper towel or cheesecloth over a large bowl or back into the clean pot. Carefully

pour the chicken cooking liquid through the strainer. This step removes any small bones, skin fragments, or other "funky stuff" and ensures a clear, flavorful broth. This step is truly worth the effort as the liquid is packed with flavor!

7. Prepare : Broth for Noodles: Add the strained cooking liquid back to the pot. Add enough additional water to bring the liquid level up to what's needed to cook your package of egg noodles (check noodle package instructions for water amount, or ensure there's enough liquid to comfortably submerge them). Stir in the can of Cream of Chicken soup and the 2 chicken bouillon cubes (if using, or equivalent stock). Whisk until well mixed and smooth. Bring this liquid to a rolling boil over medium-high heat.
8. Add : Chicken & Cook Noodles: Once the liquid is boiling, add your desired amount of shredded chicken back into the pot. Add the egg noodles and cook according to the package directions until they are tender.
9. Final : Seasoning: Taste the chicken and noodles mixture. This is your chance to adjust the flavor! I usually add more salt (start with ½ teaspoon) and about another ¼ teaspoon each of pepper, onion powder, and thyme at this stage, but season to your preference.
10. Serve: Ladle the hot Chicken and Noodles into bowls and serve immediately.

SWAPS & NOTES

What I particularly love about it is how it builds deep, authentic flavor right from the start by cooking a whole chicken.

That rich, homemade broth, combined with tender shredded chicken and those lovely egg noodles, creates a texture and taste that store-bought versions just can't match.

It's a dish that feels incredibly special and satisfying, perfect for feeding a family or simply savoring a quiet, comforting meal.

Plus, it fills your home with the most incredible aroma!

TIPS FOR SUCCESS

Homemade Broth is Best: Cooking a whole chicken is the secret to a deeply flavorful broth that store-bought versions simply can't replicate.

Don't skip this step if you have the time!

Don't Overcook Noodles: Egg noodles cook relatively quickly.

Watch them closely and cook only until tender to avoid a mushy texture.

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

Original recipe: <https://chefmaniac.com/ultimate-homemade-chicken-and-noodles-classic-comfort-food/>