

Classic Chicken Noodle Soup: A Comforting, Hearty, and Easy Meal

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TIME
45 min

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INGREDIENTS

- 1 tbsp olive oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 lb boneless, skinless chicken breasts or thighs, cubed
- 6 cups low-sodium chicken broth
- 1/2 tsp dried thyme
- 1/2 tsp dried rosemary
- 1 bay leaf
- 1 cup egg noodles
- Salt and black pepper, to taste
- Fresh parsley, chopped (for garnish)

Swaps and Notes:

Chicken: You can use boneless, skinless chicken breasts or thighs. Thighs will give you a richer flavor and a juicier texture. You can also use a pre-cooked rotisserie chicken and add it in during the last few minutes of cooking.

Noodles: Egg noodles are a classic for this soup, but you can use any pasta shape you like. Just be aware that the cooking time may vary.

Broth: Low-sodium chicken broth is a great choice because it allows you to control the saltiness of the soup.

Vegetables: Feel free to add other vegetables like

peas, corn, or potatoes. Just be sure to add them at the appropriate time to ensure they cook through.

Herbs: Fresh herbs are always a great option. You can use 1 tablespoon of fresh thyme and 1 tablespoon of fresh rosemary instead of the dried versions.

Instructions:

SautØ the Vegetables: In a large pot or Dutch oven, heat the olive oil over medium heat. Add the chopped onion, carrots, and celery. SautØ for 5-7 minutes until the vegetables are softened. Add the minced garlic and cook for another minute until fragrant.

Add Chicken and Broth: Add the cubed chicken to the pot and cook for 3-4 minutes, or until the outside of the chicken is no longer pink. Pour in the low-sodium chicken broth, dried thyme, dried rosemary, and bay leaf. Season with a pinch of salt and black pepper.

Simmer: Bring the soup to a boil, then reduce the heat to a simmer. Let it cook for 15-20 minutes, or until the chicken is tender and cooked through.

Cook the Noodles: Remove the chicken from the pot and shred it with two forks. Return the shredded chicken to the pot. Add the egg noodles and stir. Cook for 8-10 minutes, or until the noodles are cooked through.

Taste and Serve: Taste the soup and adjust the seasoning with more salt and pepper if needed. Remove the bay leaf. Ladle the soup into bowls, garnish with fresh chopped parsley, and serve hot.

Tips for Success:

Use Cooked Chicken: You can use leftover roasted chicken or a rotisserie chicken to make this soup even faster. Just add the shredded chicken to the pot during the last few minutes of cooking.

Cook the Noodles Separately: If you're planning on having leftovers, I recommend cooking the noodles separately and adding them to the soup just before serving. This prevents the noodles from getting mushy and soaking up all the broth.

Let It Rest: Let the soup sit for a few minutes before serving. This allows the flavors to meld and the soup to thicken slightly.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 300

Protein: 25g

Fat: 10g

Carbohydrates: 30g

DIRECTIONS

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7. **Cook the : Noodles Separately:** If you're planning on having leftovers, I recommend cooking the noodles separately and adding them to the soup just before serving. This prevents the noodles from getting mushy and soaking up all the broth.

8. **Let : It Rest:** Let the soup sit for a few minutes before serving. This allows the flavors to meld and the soup to thicken slightly.
9. **Serving Suggestions and Pairings:** This Chicken Noodle Soup is a complete meal on its own, but it pairs wonderfully with some simple sides. A side of crusty bread for dipping is a must. A simple green salad or a classic sandwich would also be a great addition. For a different take on a comfort food meal, you might like my recipe for These Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners.
10. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
11. **Calories:** Approximately 300
12. **Protein:** 25g
13. **Fat:** 10g
14. **Carbohydrates:** 30g
15. This is a hearty, protein-rich meal that will leave you feeling full and satisfied.
16. **Storage and Leftover Tips:** Leftover soup can be stored in an airtight container in the refrigerator for up to 3 days. The noodles will continue to absorb liquid, so the soup will likely be thicker when you reheat it. To thin it out, simply add a splash of chicken broth or water. You can also freeze the soup (without the noodles) for up to 3 months. When reheating, thaw it and then cook the noodles to add to the soup.
17. **More Recipes You Will Love:** If you're a fan of simple, delicious and hearty meals, you'll love some of my other creations. For another classic comfort food experience, you can't go wrong with my Classic Spaghetti Recipe with Homemade Sauce. For a light and easy chicken dish, you can't go wrong with my recipe for A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight. And for a great weeknight dinner shortcut, my This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver.
18. **Final Thoughts:** This Chicken Noodle Soup is a recipe that is sure to become a staple in your home. It's a simple, classic comfort food that's perfect for any occasion. It's warm, cozy, and tastes like home.
19. I'd love to know what your favorite soup is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

SWAPS & NOTES

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Thighs will give you a richer flavor and a juicier texture.

You can also use a pre-cooked rotisserie chicken and add it in during the last few minutes of cooking.

Noodles: Egg noodles are a classic for this soup, but you can use any pasta shape you like.

TIPS FOR SUCCESS

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

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