

Old-Fashioned Chicken Soup That Tastes Like Home

Classic Homemade Chicken Soup



TIME
8 min

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INGREDIENTS

- 2 tablespoons olive oil (or butter)
- 1 large onion, diced
- 3 carrots, sliced
- 3 celery stalks, sliced
- 3 cloves garlic, minced
- 8 cups chicken broth (or stock)
- 2 cups cooked shredded chicken (rotisserie works great)
- 1 bay leaf
- 1 teaspoon kosher salt (start with less if your broth is salty)
- 1/2 teaspoon black pepper
- 1-2 teaspoons fresh thyme (or 1/2 teaspoon dried)
- 2 tablespoons chopped fresh parsley (plus more to finish)
- Optional: juice of 1/2 lemon
- 1-2 cups egg noodles (or small pasta)
- 1 cup cooked rice
- 1-2 cups spinach or kale

DIRECTIONS

- 1.** Sautø the veggies: In a large pot, warm olive oil over medium heat. Add onion, carrots, and celery. Cook 6-8 minutes until softened.
- 2.** Add garlic: Stir in garlic and cook 30 seconds (just until fragrant).
- 3.** Build the broth: Pour in chicken broth. Add bay leaf, salt, pepper, and thyme.
- 4.** Simmer: Bring to a gentle boil, then reduce to a simmer for 15-20 minutes so the vegetables become tender and the flavors meld.
- 5.** Add chicken: Stir in shredded chicken and simmer 5-10 minutes more.
- 6.** Optional noodles: If adding noodles, stir them in and cook until just tender (usually 6-8 minutes). If using rice, add cooked rice at the end to warm through.
- 7.** Finish bright: Remove bay leaf. Stir in parsley and a squeeze of lemon if using. Taste and adjust salt and pepper.

SWAPS & NOTES

Chicken options: Rotisserie chicken is the easiest, but leftover roasted chicken is perfect too.

If starting raw, simmer bone-in thighs or breasts in the broth until cooked, then shred.

Broth matters: If you can, use a good-quality stock for a richer, rounder flavor.

Herb swaps: Dill is amazing in chicken soup.

TIPS FOR SUCCESS

Keep it gentle: A steady simmer (not a rolling boil) keeps broth clear and chicken tender.

Season in layers: Salt early, then adjust at the end-especially if using store-bought broth.

Cook noodles separately for leftovers: If you want the soup to stay brothy for days, cook noodles separately and add per bowl.

Add lemon at the end: That little pop of acidity makes the whole pot taste fresher.

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