



Chicken Noodle Soup

Description

Ingredients

- 1 pound boneless, skinless chicken breasts or thighs.
- 8 cups of chicken broth.
- 2 cups. water.
- 2 medium carrots, peeled and cut into slices.
- 2 celery stalks, sliced.
- 1 medium onion, diced.
- 3 garlic cloves â?? minced.
- bay leaf;
- 1 tsp. Dried thyme.
- 1 teaspoon of dried parsley.
- Salt and pepper to taste.
- 2 cups of egg noodles.

How To Make Chicken Noodle Soup

1. Prepare the chicken first. If you are going to use chicken breast, then you have to cut it into small pieces. When using chicken thighs, you can leave them whole or cut them into smaller pieces, whichever works best for you.
2. Heat the oil in a large saucepan or Dutch oven and set the temperature to medium. After adding the chicken, continue to cook for about 5 minutes or until browned on both sides. Remove the chicken from the pan and put it in a separate place.
3. Put the chopped onion, minced garlic, diced carrots, and sliced celery in the same skillet you cooked the chicken in. Continue cooking for about five minutes or until the vegetables begin to soften.
4. After the chicken broth and water have been poured in, sprinkle with the dried bay leaf, dried thyme, and dried parsley, and season with salt and pepper. Mix everything, stir.
5. Bring the soup to a boil, then immediately reduce the heat and simmer for twenty minutes until the flavors come out.

6. While the soup is boiling, independently prepare the egg noodles, following the instructions on the box. Once cooked, rinse and set aside.
7. After the soup has simmered for twenty minutes, set the cooked chicken aside and return it to the pot. Simmer for another ten minutes or until chicken is completely cooked through and tender, whichever comes first.
8. After removing the bay leaf from the soup and discarding it, add the cooked egg noodles to the pot and stir into the broth to combine the two ingredients.
9. Taste the soup and adjust the seasoning with salt and pepper if needed. Put this mouth-watering, piping hot Chicken Noodle Soup into plates and serve immediately.

Category

1. Grandma Recipes

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Author

rauf

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