

Foodnity Recipes

Cozy Homemade Chicken Noodle Soup

20 min Prep time	**1 h 10 min** Cook time	**1 h 30 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Base

- [ ] 2 lbs bone-in skin-on chicken thighs
- [ ] 2 tablespoons olive oil
- [ ] 1 large onion, diced
- [ ] 3 medium carrots, peeled and diced
- [ ] 3 celery stalks, diced
- [ ] 3 garlic cloves, minced

The Broth & Seasoning

- [ ] 8 cups low-sodium chicken broth
- [ ] 2 cups water
- [ ] 2 bay leaves
- [ ] 1 teaspoon dried thyme
- [ ] 1 teaspoon kosher salt
- [ ] ½ teaspoon black pepper

The Finish

- [ ] 2 cups egg noodles
- [ ] ¼ cup chopped fresh parsley, plus extra for garnish

Instructions

1. Start by getting your vegetables ready. Just dice the onion, carrots, and celery, and mince the garlic. I like to set them all aside in little piles so everything is ready to go.
2. Heat your olive oil in a large stockpot over medium-high heat. You want it shimmering, but look closely—don't let it start smoking, or it'll change the flavor.
3. Toss in the diced onion, carrots, and celery. Sauté them for about 5-7 minutes. It's so lovely when the vegetables soften and the onion turns that pretty translucent color.
4. Now, stir in the minced garlic. Just cook it for another 1-2 minutes until it smells fragrant—that's the best part, honestly.
5. Carefully add the bone-in chicken thighs. Brown them on all sides for about 3-4 minutes per side. That golden crust really adds a bit of soul to the soup.
6. Pour in the chicken broth and water, then add your bay leaves, dried thyme, salt, and pepper. Bring it to a gentle boil, then just turn the heat down low. Cover it and let it simmer for 45 minutes. You'll know it's ready when the chicken is tender and just wants to pull apart.
7. Lift the thighs out of the pot and let them rest for a minute—oops, don't burn your fingers! Shred the meat with two forks and just discard the bones and skin.

8. Put that shredded chicken back into the pot and add your egg noodles. Simmer it uncovered for 8-10 minutes until the noodles are al dente. Stir occasionally so they don't stick to the bottom.

9. Take a moment to taste it. Adjust your salt and pepper if it needs a little something. Fish out those bay leaves, and if you're feeling fancy, stir in a squeeze of fresh lemon juice or a pinch of lemon zest for a bright finish.

10. Ladle the soup into warm bowls, sprinkle on some chopped parsley, and serve it hot. It's just wonderful with some crusty bread.

Nutrition per serving

380 kcal	32 g	28 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using bone-in chicken makes the broth feel richer and more velvety.
- Adding a touch of lemon at the end really wakes up the savory flavors.
- Fresh herbs added at the very end provide a lovely, bright aroma.