JANE SMITH LIFESTYLE

Classic Chicken Noodle Soup

Prep: 15 min | Cook: 35 min | Serves: 6



This classic chicken noodle soup is the one I make when someone in the house needs a little comfort — simple, warm, and ready in under an hour.

Ingredients

- 1 tbsp olive oil
- 1 onion, diced
- 2 carrots, sliced
- 2 celery stalks, sliced
- 3 garlic cloves, minced
- 8 cups chicken broth
- 2 boneless chicken breasts
- 2 cups egg noodles
- 1 tsp dried thyme
- Salt & pepper, to taste
- Fresh parsley, for garnish

Directions

1. Heat olive oil in a large pot and sauté onion, carrots, and celery until softened.
2. Add garlic and cook 1 minute more.
3. Pour in broth, add chicken breasts and thyme, and bring to a boil.
4. Reduce heat and simmer 20 minutes, until chicken is cooked through.
5. Remove chicken, shred, and return to the pot with noodles.
6. Simmer 8–10 minutes until noodles are tender. Season and garnish with parsley.

Jane's Note

Add the noodles just before serving so they don't get soft in the fridge.

Storage: Refrigerate up to 4 days, or freeze without noodles for up to 3 months.

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