

Easiest Chicken Noodle Soup

This easy **Chicken Noodle Soup** recipe is exactly what you imagine when you think of homemade chicken noodle soup – soothing, warming, comforting and rich in flavor. It is loaded with juicy chicken and tender noodles.

We love chicken soup and how easy it is to make! This one's on the regular rotation in our house along with this creamy chicken noodle soup.

My sister Anna was so nice to bring us this chicken noodle soup after the baby was born. It is super simple to make – no need to trim the chicken ahead of time since the fat comes off easily after it's boiled. Thanks Anna for sharing this simple and delicious chicken soup recipe with us. P.S. Try Anna's Gluten Free Egg Noodles to make this gluten free!

Ingredients for Chicken Noodle Soup:

- **Use Chicken Thighs:** The secret to super tender chicken without crazy long cooking times is in using chicken thighs! You can use boneless or bone-in chicken.
- **Use High Quality broth:** Homemade Chicken broth will give you the richest flavor but you can use a store-bought low sodium chicken broth.
- **Use oil, not butter:** Butter solidifies in soup when refrigerated.

How to Make Chicken Noodle Soup:

Classic chicken noodle soup can take hours and hours to cook but this one takes about 30 minutes and is definitely not lacking in flavor. Using a high quality chicken broth and chicken thighs infuses the soup with wonderful flavor without

the lengthy cooking time.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients

- 1 can cream of chicken
- 1 can cream of celery
- 1 can chicken broth
- 1/2 bag noodles
- 4 tbsp butter
- 1 1/2 tsp. sage
- 1 1/2 tsp. marjoram
- 1 1/2 tsp. thyme
- 3 cloves finely minced garlic
- 1/2 minced large white onion
- 2 large cans of canned chicken
- 1/2 cup cup of peas and carrots
- Salt and pepper to taste.

Instructions

1. Melt butter in a pan then add garlic, and onion.
2. Keep heat on medium to medium high. Once turning translucent, add the carrots and peas.
3. After all is warmed add chicken and all the wet ingredients.
4. Next add spices stirring in completely. Add the noodles and heat thoroughly until noodles are fully cooked.
5. Serve hot.