SLOW COOKER CREAMY CHICKEN NOODLE SOUP

INGREDIENTS:

1 1/2 pounds boneless, skinless chicken breasts
Kosher salt and freshly ground black pepper, to taste
8 cups chicken stock
4 cloves garlic, minced
1 onion, diced
3 carrots, peeled and diced
3 stalks celery, diced
1/2 teaspoon dried thyme
1/2 teaspoon dried rosemary
2 bay leaves
1/2 cup heavy cream
1/4 cup all-purpose flour
8 ounces medium egg noodles
1/2 cup frozen peas
2 tablespoons chopped fresh parsle

DIRECTIONS:

Season chicken with salt and pepper, to taste.
Place chicken into a 6-qt slow cooker. Stir in chicken stock, garlic, onion, carrots, celery, thyme, rosemary and bay leaves; season with salt and pepper, to taste. Cover and cook on low heat for 6-8 hours; reserve 1 cup and set aside.
Remove chicken from the slow cooker and shred, using two forks.
In a large bowl, whisk together heavy cream, flour and reserved 1 cup chicken stock mixture.
Stir chicken, heavy cream mixture and egg noodles into the slow cooker. Cover and cook on low heat for an additional 30-60 minutes, or until pasta is tender and soup is slightly thickened. Stir in peas.
Serve immediately, garnished with parsley, if desired

Source : allrecipes.com