

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 parsley

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