Chicken Noodle Soup with Egg Noodles

Jacob · 30/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

1 hr 30 mins

Description

Dont have time to make a homemade version of chicken noodle soup with egg noodles Try this one and you wont regret it

Ingredients

- - 1 (3 1/2) pound chicken
- cut into 8 pieces - 4 (16 ounce) cans low-sodium chicken broth - 2 medium carrots
- peeled and thinly sliced - 2 stalks celery
- sliced - ½ cup chopped onion - 1 (8 ounce) package dried egg noodles - ½ cup finely chopped fresh parsley - 1 tablespoon freshly squeezed lemon juice - salt and ground black pepper to taste

Instructions

1. Place chicken into a Dutch oven; pour in broth and bring to a boil over medium-high heat. Reduce the heat
2. cover partially
3. and simmer until chicken is no longer pink at the bone and the juices run clear
4. about 20 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Use tongs to transfer to a large bowl. Allow chicken and broth to cool slightly
5. about 10 minutes. Remove and discard skin and bones from cooled chicken. Cut meat into bite-sized pieces. Skim fat off the top of the cooled broth and discard. Return chicken broth to a simmer. Add carrots
6. celery
7. and onion; simmer until vegetables soften
8. about 8 minutes. Stir in chicken
9. egg noodles
10. parsley
11. and lemon juice; simmer until noodles are tender
12. about 5 minutes. Season with salt and pepper. Recipe Tip To make this one day ahead
13. prepare through Step 2. Cover the chicken meat and broth separately and refrigerate overnight. The next day
14. transfer the broth to a pot and bring to a boil. Continue with Step 3.