



Chicken Soup with Chicken Thighs

Jacob · 30/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

8

Description

Delicious chicken soup with chicken thighs tortellini and spinach Top with Parmesan cheese

Ingredients

- - 2 quarts water - 5 chicken thighs - 6 carrots
- chopped - 3 stalks celery
- chopped - 1 large onion
- chopped - ½ green bell pepper
- chopped - 4 cubes chicken bouillon
- crumbled - 3 cloves garlic
- minced - 1 (10 ounce) package frozen chopped spinach - 4 ounces thin egg noodles - 8 ounces meat tortellini - salt and pepper to taste

Instructions

1. Fill a large pot with water and place chicken thighs in the pot. Bring to a boil
2. then reduce heat and simmer until meat falls from the bone
3. about 45 minutes. Remove chicken
4. cut up meat
5. and return meat to the pot. Stir carrots
6. celery
7. onion
8. bell pepper
9. chicken bouillon
10. and garlic into the pot; simmer until vegetables are tender
11. 10 to 15 minutes. Stir in frozen spinach and cook until tender
12. 5 to 10 minutes. Meanwhile
13. bring a large pot of water to a boil. Cook egg noodles in water until al dente
14. 8 to 10 minutes. Drain and set aside. Stir tortellini into soup and cook until tender
15. 10 to 15 minutes. Stir in cooked egg noodles
16. salt
17. and pepper. Heat through and serve.