



Easy Instant Pot Chicken Noodle Soup

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Simple and fast chicken noodle soup made in the Instant Pot

Ingredients

- - 2 tablespoons salted butter - 3 carrots
- or more to taste
- peeled and sliced - 3 stalks celery
- or more to taste
- chopped - 1 medium onion
- chopped - 1 teaspoon ground thyme - 1 teaspoon dried oregano - 1 teaspoon salt
- or to taste - ½ teaspoon ground black pepper
- or to taste - 4 cups chicken broth - 4 cups water - 4 cubes chicken bouillon - 2 bay leaves - 1 pound frozen skinless
- boneless chicken breast halves - 1 (8 ounce) package thin egg noodles - 1 tablespoon dried parsley

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot)
2. select Sauté function
3. and add butter. Add carrots
4. celery
5. and onion to the melted butter; sauté until soft
6. 3 to 5 minutes. Stir in thyme
7. oregano
8. salt
9. and pepper. Cancel Sauté function. Stir in chicken broth
10. water
11. bouillon cubes
12. and bay leaves. Add frozen chicken breasts. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 12 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
13. 10 minutes. Switch to the quick-release method according to manufacturer's instructions
14. about 5 minutes. Unlock and remove the lid. Remove chicken from the pot. Carefully chop or shred the meat
15. and add back to the pot. Select Sauté function and add egg noodles. Cook until noodles are tender yet firm to the bite
16. 8 to 10 minutes. Stir in dried parsley and serve. Recipe Tip If using unfrozen chicken
17. you could set the timer for 10 minutes in Step 2 instead of 12 minutes.