

Homemade Chicken Noodle Soup

Jacob · 30/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

4

Description

Sautéed chicken and garlic impart a richness to this homemade chicken soup recipe. Feel free to add other vegetables and herbs to suit your taste. I like to serve this with a green salad and warm rolls.

Ingredients

- - 4 chicken breast tenderloins
- cut into bite-size pieces - salt and ground black pepper to taste - 2 tablespoons extra-virgin olive oil
- divided - 2 stalks celery
- finely chopped - 2 small carrots
- finely chopped - 3 cloves garlic
- finely chopped - 2 (14 ounce) cans chicken broth - 2 cups medium egg noodles

Instructions

1. Season chicken with salt and pepper. Heat 1 tablespoon oil in a large saucepan over medium heat. Cook and stir chicken in hot oil until browned and no longer pink in the center
2. about 10 minutes. Transfer to a plate and set aside. Add remaining 1 tablespoon oil to the saucepan. Sauté celery
3. carrots
4. and garlic in hot oil over medium heat until soft
5. 5 to 7 minutes. Season with pepper. Pour chicken broth into the saucepan and deglaze by scraping up the bits of chicken and vegetables from the bottom of the hot pan. Bring to a boil. Add egg noodles
6. reduce heat to medium-low
7. and simmer until noodles are tender yet firm to the bite
8. 6 to 8 minutes. Season with salt and pepper. Ladle soup into bowls and lay chicken on top.