



Rotisserie Chicken Noodle Soup

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This chicken noodle soup with rotisserie chicken is perfect for a cold day or as a getwell meal for a sick little one

Ingredients

- - 1 tablespoon olive oil - 1 pound carrots
- sliced diagonally - 1 cup chopped celery - ½ medium yellow onion
- chopped - 1 teaspoon dried oregano - 1 teaspoon Italian seasoning - ½ teaspoon seasoned salt - salt and ground black pepper to taste - 2 cloves garlic
- minced - 4 cups chicken broth
- or to taste - 1 (8 ounce) package extra-wide egg noodles - 1 cooked rotisserie chicken - skinned
- boned
- and meat shredded

Instructions

1. Heat oil into a Dutch oven over medium-high heat. Add carrots
2. celery
3. onion
4. oregano
5. Italian seasoning
6. both salts
7. and pepper; cook and stir until vegetables have softened
8. 6 to 8 minutes. Stir in garlic and cook until fragrant
9. about 1 minute. Add chicken broth and bring to a boil. Add egg noodles; cook for 5 minutes. Gently stir in shredded chicken and simmer until egg noodles are tender and chicken is heated through
10. 2 to 3 more minutes. From the Editor This is one of our most popular chicken noodle soup recipes of all time — learn more: [I Tested Five Popular Chicken Noodle Soup Recipes and the Winner Was Pure Comfort.](#)