CLASSIC CHICKEN NOODLE SOUP

INGREDIENTS

2–3 cups cooked chicken, shredded or diced
8 cups chicken broth (homemade or store-bought)
3 carrots, sliced
3 celery stalks, sliced
1 small onion, diced
3 cloves garlic, minced
2 cups egg noodles
1 tsp dried thyme
1 tsp dried parsley
Salt & pepper to taste

DIRECTIONS

1. In a large pot, sauté onion, carrots, celery and garlic until softened.
2. Add chicken broth, thyme and parsley. Bring to a boil.
3. Reduce heat and simmer 10–15 minutes until vegetables are tender.
4. Add cooked chicken and egg noodles. Cook until noodles are tender.
5. Season with salt and pepper to taste. Serve warm.

NUTRITION INFORMATION

ESTIMATED YIELD: 8 SERVINGS

PER SERVING (APPROXIMATE)

CALORIES: 160–230
PROTEIN: 17–23G
FAT: 3–7G
FIBER: 2–3G
SUGAR: 3–5G

Estimates vary with chicken and noodles.

💛 SIMPLE TIPS

- Use leftover rotisserie chicken for a quick and easy soup!
- Cook noodles separately if planning leftovers to avoid sogginess.
- Add broth when reheating if needed.

📱 SCAN FOR MORE RECIPES

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