Bone Broth Chicken Noodle Soup

PRINTABLE RECIPE CARD | STOVETOP | EASY



FEATURED SERVING Original recipe photo

PREP 20 min	COOK 40 min	SERVES 4	DIFFICULTY Easy

Ingredients

- 680 g boneless skinless chicken thighs, cut into 3 cm pieces
- 1 tbsp (15 ml) olive oil
- 1 onion (150 g), diced
- 3 garlic cloves, minced
- 2 carrots (160 g), sliced
- 2 celery stalks (100 g), sliced
- 2 litres unsalted chicken bone broth
- 150 g dried egg noodles
- 1/2 tsp dried thyme
- 1/4 tsp black pepper
- 1/2 tsp salt, adjusted to taste

TECHNIQUE NOTE

A gentle simmer helps keep the bone-broth soup light. Add noodles near the end and cook only until just tender.

Cook safely: Chicken is ready when the thickest pieces reach 165 F (74 C). Use a thermometer; color alone is not a reliable doneness test.

Method & serving

Bone Broth Chicken Noodle Soup

Step-by-step

1. Heat oil in a large pot. Soften onion, carrots and celery for 6 minutes; stir in garlic for 30 seconds.
2. Add chicken, broth and seasonings. Bring to a gentle simmer. Cover partially and cook 20–25 minutes until chicken reaches 165°F (74°C).
3. Lift chicken onto a clean board. Shred the chicken with two forks.
4. Return chicken to broth. Add noodles and simmer for the packet cooking time, usually 6–10 minutes.

Helpful notes

Keep the broth at a gentle simmer rather than a hard boil for a clearer bowl. Cook noodles only until just tender; they continue absorbing broth as they stand. Add optional chopped parsley and lemon at the table.

STORE & REHEAT

Refrigerate: Refrigerate in shallow covered containers within 2 hours, or 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3-4 days.
Freeze: Freeze airtight portions for up to 2 months for best quality. Thaw in the refrigerator.
Reheat: Reheat leftovers to 165°F (74°C), adding a splash of water to prevent drying. Stir sauced dishes frequently over gentle heat.

Food safety references: FoodSafety.gov, Safe Minimum Internal Temperatures and Cold Food Storage Charts.
foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures | foodsafety.gov/food-safety-charts/cold-food-storage-charts

Make-ahead answers

Can I make this ahead?
Store the soup and cooked noodles separately to preserve texture.

Can I freeze it?
Freeze the broth and solids without noodles, then add fresh noodles when serving.
Optional: add peas during the final 5 minutes, or finish with chopped parsley or cilantro.