Chicken Noodle Soup with Dumplings

This hearty chicken noodle soup adds soft, spoon-dropped dumplings after the chicken and noodles are cooked. Keep the broth at a gentle simmer and cook the covered dumplings until the centers are set with no wet dough.

20 min prep | 55 min cook | 1 hr 15 min total
4 servings | Medium | American cuisine



What you need

- 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 broth
- 150 g dried egg noodles
- 1/2 tsp dried thyme
- 1/4 tsp black pepper
- 1/2 tsp salt, adjusted to taste
- 100 g all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt for dumplings
- 60 ml milk
- 1 tbsp olive oil for dumplings

Step-by-step method

1. Heat olive oil in a large soup pot over medium heat. Add diced onion, carrots and celery; soften for about 6 minutes. Stir in minced garlic for 30 seconds.

2. Add chicken, broth, thyme, salt and pepper. Bring to a gentle simmer, partially cover, and cook 20-25 minutes until the thickest chicken piece reaches 165°F (74°C).

3. Lift the chicken to a clean board and shred it with two forks. Return it to the broth. Add egg noodles and simmer for the packet time, usually 6-10 minutes, until tender.

4. While noodles cook, mix flour, baking powder and dumpling salt. Stir in milk and dumpling olive oil just until a soft dough forms; do not overmix.

5. Drop 8 small spoonfuls of dough over the gently simmering soup. Cover and cook 12-15 minutes without lifting the lid or stirring. Check a center dumpling; it should be set through with no wet dough.

Before you start: useful cooking notes

COOKING TIPS

Keep dumplings small and evenly sized so they cook through together.
After adding them, cover the pot and keep the soup at a gentle simmer.

AVOID THESE MISTAKES

Do not stir after dropping dumplings; they may break apart.
Avoid lifting the lid during their covered cook.
Do not serve a dumpling with wet dough in the center.

SAFE DONENESS Chicken must reach 165°F (74°C) in its thickest part. Dumplings should be cooked through and set in the center, with no wet dough.

Cook’s notes, serving & storage

Make the recipe your own, then cool, store and reheat leftovers safely.

Variations

Herbs: finish with parsley or a little extra thyme.
Texture: use smaller spoonfuls for more dumplings, keeping them similar in size.
Serving: add lemon at the table for a fresh contrast.

Serving suggestions

Ladle chicken, noodles, vegetables and several dumplings into each bowl. Serve hot with lemon wedges and chopped parsley if desired.

TO COMPLETE THE MEAL

Ladle chicken, noodles, vegetables and several dumplings into each bowl. Serve hot with lemon wedges and chopped parsley if desired.

Make-ahead, storage & reheating

REFRIGERATE Refrigerate leftovers in shallow covered containers within 2 hours (1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below and use within 3-4 days. Dumplings and noodles soften as they stand.

FREEZE For best texture, freeze the chicken soup base without noodles or dumplings for up to 2 months. Thaw in the refrigerator, reheat thoroughly, then cook fresh noodles and dumplings.

REHEAT Reheat leftovers to 165°F (74°C) in a saucepan over medium-low heat, stirring gently around dumplings. Add a splash of broth or water if needed; avoid a hard boil.

Frequently asked questions

When do I add the dumplings?
After the chicken is cooked, shredded and returned to the broth, and the noodles have finished cooking. Drop small spoonfuls on top.

How can I tell dumplings are done?
Cook covered 12-15 minutes without lifting the lid, then check one in the center; the dough should be set with no wet batter.

Can I make this ahead?
Yes. Refrigerate promptly. Dumplings and noodles soften as they sit, so for best texture store them with the broth and reheat gently.

Food-safety references: FoodSafety.gov — Safe minimum cooking temperatures; FoodSafety.gov — Cold food storage; Technique reference