Chicken Noodle Soup

Chicken Noodle Soup uses boneless skinless chicken thighs with a vegetable broth and noodles.



20 min prep | 40 min cook | 60 min total

4 servings | Easy | 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

Step-by-step method

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.

Before you start: useful cooking notes

COOKING TIPS

Cut carrots and celery to similar thickness so they soften evenly.
Keep the broth at a gentle simmer, not a hard boil.
Add noodles after shredding the cooked chicken and simmer only until tender.

AVOID THESE MISTAKES

Do not judge chicken doneness by color; check 165°F (74°C).
Keep cooked chicken off boards and plates used for raw poultry.
Avoid overcooking noodles; they continue to soften in hot broth.

SAFE DONENESS Chicken must reach 165°F (74°C) in its thickest part; use a food thermometer.

Cook’s notes, serving & storage

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

Variations

Herbs: Finish with chopped parsley or cilantro.
Vegetables: Add 150 g peas during the final few minutes.
Lower sodium: Use unsalted broth and season gradually to taste.

Serving suggestions

Serve hot in bowls with lemon wedges.

TO COMPLETE THE MEAL

Serve hot with lemon wedges as listed in the recipe. Store noodles with broth or separately; they soften as they sit.

Make-ahead, storage & reheating

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.

Frequently asked questions

Can I make this ahead?
Cook the chicken and broth ahead; add freshly cooked noodles just before serving for the firmest texture.

Can I freeze chicken noodle soup?
Freeze broth and chicken without noodles for best texture; thaw in the refrigerator, reheat, then cook noodles in the soup.

How do I check doneness?
Check the thickest chicken pieces reach 165°F (74°C) before shredding.

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