Creamy Chicken Noodle Soup Crock Pot

A hands-off slow cooker chicken noodle soup finished with cream and tender egg noodles.

Prep: 20 min Cook: 300 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 broth
- 150 g dried egg noodles
- 1/2 tsp dried thyme
- 1/4 tsp black pepper
- 1/2 tsp salt, adjusted to taste
- 120 ml cream

Method

Load the slow cooker
Add chicken thighs, diced onion, sliced carrots and celery, minced garlic, broth, thyme, pepper and salt to the slow cooker. Stir to distribute.

Slow cook
Cover and cook on LOW for 4–6 hours, until chicken is tender and reaches 165°F (74°C) at its thickest part. Slow cooker heat varies; use a thermometer.

Cook noodles separately
Near the end, cook egg noodles in a separate pot according to package directions. Drain. This keeps leftovers from turning mushy.

Shred chicken
Transfer chicken to a clean board using tongs. Shred with two forks and return it to the slow cooker.

Make it creamy
Reduce slow cooker to WARM or LOW. Stir in cream and cooked noodles until smooth and steaming. Avoid boiling after adding cream.

Finish and serve
Taste and adjust salt and pepper. Serve hot with parsley or bread if desired.

Tips and substitutions

For meal prep, refrigerate noodles separately from soup and combine when serving. Add a splash of broth if the soup thickens. Plain half-and-half may replace cream in the slow cooker version; stir it in on WARM. For a dairy-free option, omit cream.

Food safety

Keep raw chicken separate from cooked ingredients. Confirm chicken reaches 165°F (74°C) using a thermometer. Refrigerate leftovers within 2 hours in shallow containers.

Storage and reheating

Refrigerate soup for 3–4 days or freeze up to 3 months. Thaw in the refrigerator. Reheat gently until steaming throughout and at least 165°F (74°C). Add broth as needed; reheat noodles separately for best texture.

Serving

Serve in warm bowls with parsley, black pepper, crusty bread or a simple salad.