Crockpot Chicken Noodle Soup

PREP 15 min | COOK 360 min | TOTAL 375 min | 6 servings | Easy



Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken thighs, thawed
- 3 carrots (225 g), sliced
- 3 celery stalks (150 g), sliced
- 1 onion (150 g), diced
- 3 garlic cloves (9 g), minced
- 6 cups (1.44 L) low-sodium chicken broth
- 1 bay leaf
- 1 tsp (1 g) dried thyme
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) black pepper
- 8 oz (227 g) dry egg noodles
- 2 tbsp (8 g) chopped parsley
- 1 tbsp (15 ml) lemon juice
- 3 quarts (2.8 L) water, for noodles

Cook notes

Use a 6-quart slow cooker and fully thawed thighs. Keep noodle cooking water separate and drain it. The listed cook time allows about 6 hours on Low; check chicken and vegetable doneness rather than the clock alone.

Use thighs for a forgiving slow-cooked texture.; Cook noodles only when ready to eat.; Use thawed chicken and a properly filled cooker.

Method

1. Place chicken, carrot, celery, onion, garlic, broth, bay leaf, thyme, salt and pepper in the slow cooker. Cover.
2. Cook on Low 5–6 hours, until chicken is at least 165°F (74°C) and vegetables are tender. Avoid repeatedly lifting the lid.
3. Remove the bay leaf. Transfer chicken to a clean board, shred it, and return to the broth.
4. Boil noodles separately in the measured water according to package directions. Drain and divide among six bowls.
5. Stir parsley and lemon juice into the hot soup, check seasoning, and ladle chicken and broth over the noodles.
6. For leftovers, cool and refrigerate broth and noodles separately so the noodles do not absorb the liquid.

Doneness

Chicken and the center of the finished filling or soup must reach 165°F (74°C) on a food thermometer. Vegetables should be tender and any pasta cooked to its package doneness.