Instant Pot Chicken Noodle Soup



Servings: 6 | **Difficulty:** Easy

Prep: 15 min
Cook: 18 min
Rest: 25 min
Total: 58 min

6-quart pressure cooker. Add noodles after pressure cooking to keep them tender.

INGREDIENTS

1 lb (454 g) boneless skinless chicken breast, in 1-inch pieces

1 tbsp (15 ml) olive oil

1 small onion (100 g), diced

2 carrots (150 g), sliced

2 celery stalks (100 g), sliced

2 garlic cloves (6 g), minced

6 cups (1.44 L) low-sodium chicken broth

1 bay leaf

1/2 tsp (0.5 g) dried thyme

1/2 tsp (3 g) fine salt

1/4 tsp (0.5 g) black pepper

6 oz (170 g) dry egg noodles

2 tbsp (8 g) chopped parsley

1 tbsp (15 ml) lemon juice

METHOD

1. On Sauté, heat oil and soften onion, carrots and celery 4 minutes. Add garlic for 30 seconds.

2. Pour in broth and deglaze the base. Add chicken, bay leaf, thyme, salt and pepper. Close the lid and seal according to the manual.

3. Cook at High Pressure for 5 minutes. Allow 10 minutes natural release, then release remaining pressure cautiously. Open only when the indicator has dropped.

4. Check chicken reaches 165°F (74°C); finish it on Sauté if necessary. Remove bay leaf.

5. Select Sauté Low. Stir in egg noodles and cook uncovered to the package timing, usually 6–9 minutes, until tender. Stir so noodles do not stick.

6. Turn off heat, add parsley and lemon juice, taste and serve.

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.

Storage & reheating: Refrigerate in shallow covered containers within 2 hours (1 hour above 90°F / 32°C). Keep at 40°F (4°C) or colder for 3-4 days. Reheat soup base to 165°F (74°C); cook fresh noodles separately.