Lemon Chicken Noodle Soup

PRINTABLE RECIPE CARD | STOVETOP | EASY



PREP 20 min **COOK 40 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
- 2 tbsp lemon juice
- 1 tsp finely grated lemon zest

Chicken must reach 165 F (74 C). Refrigerate promptly; full storage directions on page 2.

Method & serving

Lemon Chicken Noodle Soup

Step-by-step

1. 1. Heat oil in a large pot. Soften onion, carrots and celery for 6 minutes; stir in garlic for 30 seconds.
2. 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. 3. Lift chicken onto a clean board. Shred the chicken with two forks.
4. 4. Return chicken to broth. Add noodles and simmer for the packet cooking time, usually 6–10 minutes.
5. 5. Remove from heat and stir in lemon juice and zest.

Serving, storage & reheating

Serve: Serve hot in bowls with lemon wedges.

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.