Thick Chicken Noodle Soup

PRINTABLE RECIPE CARD | STOVETOP | EASY



FEATURED SERVING

Original recipe photo

PREP	COOK	SERVES	DIFFICULTY
20 min	40 min	4	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 cornstarch mixed with 3 tbsp cold water

TECHNIQUE NOTE

The cold cornstarch slurry thickens the broth smoothly. Add it slowly after the noodles are tender, and keep noodles separate for storage.

Cook safely: Chicken is ready when the thickest pieces reach 165 F (74 C). Use a thermometer; color alone is not a reliable doneness test.

Method & serving

Thick Chicken Noodle Soup

Step-by-step

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.
5. Stir slurry again, pour gradually into simmering soup and cook 2 minutes until lightly thickened. Stop adding slurry at your preferred consistency.

Helpful notes

Prepare and measure everything before you start. Add noodles near the end so they do not become overly soft. For the thick soup, whisk the cornstarch into cold water until smooth, then add gradually and stop when the broth lightly coats a spoon.

STORE & REHEAT

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.

Food safety references: FoodSafety.gov, Safe Minimum Internal Temperatures and Cold Food Storage Charts.
foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures | foodsafety.gov/food-safety-charts/cold-food-storage-charts

Make-ahead answers

Can I make this ahead?
Store the soup and cooked noodles separately to preserve texture.

Can I freeze it?
Freeze the broth and solids without noodles, then add fresh noodles when serving.
Optional: add peas during the final 5 minutes, or finish with chopped parsley or cilantro.