Chicken Noodle Soup Recipe

Serves 6

3 cups shredded chicken from a rotisserie or home-roasted chicken, plus skin and all bones
2 quarts chicken stock, homemade or store-bought
1 bay leaf
2 tablespoons olive oil or butter
1 medium onion, chopped
3 ribs celery, cut into small dice
3 medium carrots, cut into small dice
1 clove garlic, finely chopped
1 teaspoon fresh thyme leaves (or 1/4 teaspoon dried thyme)
Salt and pepper, to taste
2 cups (4 ounces) dried wide egg noodles, or noodles of your choice
2 tablespoons chopped parsley (for garnish)

1. In a large pot, place the chicken skin and bones, broth, and bay leaf. (You will add the shredded chicken meat later.) Bring to a simmer and cook for 25 to 30 minutes while you prepare the vegetables.

2. In another large pot, heat the oil or butter over medium heat. Add the onions and cook, stirring occasionally, for 5 minutes, or until slightly softened. Add the celery, carrots, garlic, thyme, salt, and pepper and cook for 5 more minutes, or until the vegetables start to soften.

3. Set a large strainer over the pot with the vegetables and strain the broth into the pot. Discard the contents of the strainer. Bring to a simmer and taste the broth. Add more salt and pepper, if you like. Cook for another few minutes, or until the vegetables are tender.

4. Fill the pot in which you cooked the chicken bones with water (no need to wash the pot.) Add a generous pinch of salt and bring to a boil. Add the noodles and cook for 5 to 8 minutes, depending on the thickness of the pasta, or until they are tender. Drain the noodles but do not rinse.
5. Stir the noodles and chicken into the soup. Return to a boil, lower the heat, and simmer for 2 minutes to reheat the chicken. Ladle into bowls and sprinkle with parsley.

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