

Homemade Chicken Noodle Soup

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Ingredients

1 Lb. boneless, skinless chicken breasts
1 Lb. boneless, skinless chicken thighs
vegetable oil – as needed
2 Tbls. butter
1 lrg. onion – chopped
3-4 stalks celery – diced
4 cups chicken stock
2 cups water
2-3 carrots – sliced
1 tsp. salt
1/2 tsp. black pepper
1/2 tsp. minced fresh parsley
2 cups unprepared egg noodles

Directions

Rub a light coat of vegetable oil over the chicken pieces.

Bake coated chicken on a cookie sheet in a 375 degree oven for 25 minutes.

Allow chicken to cool, then dice.

In a large pot or Dutch oven, sauté the onion and celery butter for 4-5 minutes.

Add remaining ingredients, except the noodles, to the pot.

Bring to a boil, then reduce heat and simmer for 30 minutes, or until the carrots are soft.

Add the noodles and simmer for 15 minutes, or until the noodles are tender.