

Easy Chicken Noodle Soup

Ingredients:

2 tablespoons olive oil
1 large onion, chopped
2 large carrots, chopped
2 stalks celery, chopped (optional)
Heaping tablespoon minced garlic
2 bay leaves
½ teaspoon dried thyme or 3 sprigs fresh thyme
1 pound skinless boneless chicken thighs (4-5)
8 cups chicken stock or broth
5 ounces egg noodles (of pasta of choice)
Salt and pepper to taste
Water or more stock as needed

Directions:

1. Sauté onions, carrots, and celery in olive oil. Cook until the vegetables begin to soften.
2. Stir in the about 4 cloves of garlic, 2 bay leaves, and ½ tsp thyme. Cook, while stirring the garlic around for about a minute
3. Pour in the chicken stock and bring to a low simmer.
4. Submerge the chicken thighs into the soup so the broth covers them. Bring the soup back to a low simmer then partially cover the pot with a lid and cook, stirring a few times until the chicken thighs are cooked through, about 20 minutes
5. Take the chicken out and put it on a plate.
6. Put the noodles in the soup and cook them for 6-10 minutes.
7. While the noodles are cooking, shred the chicken into strips or you can dice into cubes.
8. Place the chicken back into the pot, then taste the soup once more for seasoning.