

Quick and Easy Chicken Noodle Soup by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

A wonderful, quick and easy recipe for chicken soup. This is especially good on a cold winter day or night.

Ingredients:

- 2 Tablespoons olive oil
- 2 medium carrots, peeled and chopped
- 1 medium onion, chopped
- 2 celery stalks, chopped
- 2 bay leaves, fresh or dried
- Salt and Pepper to taste
- 6 cups chicken stock or broth
- 1 pound of chicken breast tenders, cut to bite size pieces
- $\frac{1}{2}$ pound of egg noodles, whatever size you prefer -- I used the thin egg noodles
- A handful of fresh parsley, chopped
- A handful of fresh dill, chopped

If fresh parsley and dill are unavailable, just substitute dried herbs for fresh

Place a large pot over moderate heat and add the olive oil. Add the carrots, onion, celery and bay leaves and salt and pepper. Cook for a few minutes. Add the chicken stock to the pot and raise heat to bring to a boil. Add the chicken and return the soup to a boil and reduce heat back to moderate and let cook for 2-5 minutes until the chicken is cooked through. Add the egg

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noodles and cook until tender, about 5 minutes. Stir in the parsley and dill and serve.

This is a thick soup and if you prefer more broth or like a thinner soup, add up to 2 cups of water and adjust salt and pepper accordingly to your taste.

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Lynn's Recipes: January 2011
www.lynnrecipes.com

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