

Treasure Barrel

Homemade Chicken Noodle Soup from Scratch

15 min Prep time	**1 h 30 min** Cook time	**1 h 45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Broth

- [ ] 1 whole chicken (about 3–4 lbs), rinsed
- [ ] 12 cups cold water
- [ ] 1 tablespoon kosher salt
- [ ] ½ teaspoon freshly ground black pepper
- [ ] 1 teaspoon salt (for broth)
- [ ] 2 bay leaves
- [ ] 2 sprigs fresh thyme

Vegetables and Noodles

- [ ] 2 medium carrots, peeled and diced
- [ ] 2 celery stalks, diced
- [ ] 1 medium onion, diced
- [ ] 3 garlic cloves, smashed
- [ ] 4 oz (about 2 cups) egg noodles

For Garnish

- [ ] Fresh parsley, chopped, for garnish
- [ ] 1 lemon, sliced (optional)

Instructions

1. Start by placing your 1 whole chicken (about 3–4 lbs), rinsed, into a large stockpot. Pour over 12 cups cold water and stir in 1 tablespoon kosher salt, ½ teaspoon freshly ground black pepper, the 1 teaspoon salt (for broth), 2 bay leaves, and 2 sprigs fresh thyme. Now, just gently bring it all to a rolling boil over high heat. It's a lovely, hearty start.

2. Once it hits that boil, go ahead and reduce the heat to a gentle simmer. You'll see some foam rise to the surface—honestly, just skim that off with a spoon. It keeps the broth clear and clean, which is just how it should be.

3. Now, stir in your 2 medium carrots, peeled and diced, 2 celery stalks, diced, 1 medium onion, diced, and 3 garlic cloves, smashed. Let everything simmer together for 45 minutes. You'll know it's ready when the chicken is fully cooked and just easily pulls apart. Wow, the smell is wonderful.

4. Carefully lift the chicken out of the pot and let it rest for 5 minutes—patience is key here. While it rests, pour the broth through a strainer or fine mesh sieve into a clean pot, discarding the solids and herbs. It's a bit of a chore, but so worth it.

5. Return that beautiful strained broth to your stockpot. Add the diced carrots, celery, and onion back in and simmer for another 10 minutes until they're just tender.

6. Pour in your 4 oz (about 2 cups) egg noodles. Cook them for 5–6 minutes, stirring occasionally, until they're al dente. Don't overcook them, or they'll get a bit too soft.

7. While the noodles cook, shred your cooled chicken—just discard the bones and skin. Stir the meat back into the pot and let it cook for another 2 minutes. This lets the flavors meld together, yeah, that's the secret.

8. Taste it one last time and adjust with extra salt or pepper if you feel it needs it. Serve it hot, garnished with fresh parsley, chopped, for garnish and a squeeze from 1 lemon, sliced (optional) if you like a bit of brightness.

Nutrition per serving

320 kcal	28 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Skimming the foam ensures a professional, clear broth.
- Letting the chicken rest before shredding keeps the meat juicy.
- Straining the broth removes the woody stems of the thyme and bay leaves.