

HOMEMADE CHICKEN NOODLE SOUP RECIPE

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Follow our easy, step-by-step, photo illustrated instructions to learn how to make this delicious Homemade Chicken Noodle Soup. Perfect meal for Fall and Winter when the nights start to get chilly. Printable recipe included.



Nothing warms the soul any better than a bowl of homemade Chicken Noodle Soup. It's really simple, and so delicious on a cool Fall night or cold Winter's day.



We've already experienced a few nights of cool Fall weather here in the heart of North Carolina. I even had to turn the heat on for a couple of days, but at the moment, we're back under air conditioning.

I'm not a fan of cold weather at all any more. There, I said it.

In my much younger days, it didn't bother me. But, here in my older years, boy has that made a big change. I don't know how it happened, but it doesn't take much for me to feel cold these days. Brrrr.

The only good thing about cold weather, is getting to enjoy a bowl of warm Chicken Noodle Soup. You know, the kind that warms your body and warms your soul all at the same time. There's just something really comforting about this Chicken Noodle Soup. I hope you'll agree.

This isn't complicated at all. It goes together easily, and the recipe makes a large pot of soup. Enough to have for supper, and more than enough to have later. I even put some in the freezer for when it gets really cold around here.

Be sure to use a large stock pot, or a large Dutch oven pot when you make it. Did I mention it makes a large batch? Smile.

Mama always enjoyed making a big pot of soup whenever "snow" was in the forecast in my kid days. Maybe she knew I'd stay outside and play in it as long as she would let me, but knew I'd need something to warm me back up when I finally had to come inside. Oh the days of being young – and warmer. Smile.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!



Chicken Noodle Soup Recipe – You'll need these ingredients.



Lets begin by prepping our vegetables. You'll need 1 cup of sliced or diced carrots. I'm using baby

carrots and just sliced them into pieces about 1/4 inch thick.



You'll need 1 cup of diced celery.



And, you'll need 1/2 cup of diced onions.



You'll need to place a large stock pot over Medium heat on your stove top. Once it warms up, add 3 Tablespoons of Butter.



Place the carrots in the pot with the butter.



Add the celery.



And, add the onions.



Stir the vegetables around in the butter and let it all cook for FIVE minutes.



Add 1 carton (32oz) of the Chicken Broth and stir it into the vegetables.

Bring this mixture to a boil

While the broth is coming to a boil, grab a small bowl and add 1/4th cup of All-Purpose Flour to it.



Add 1 cup Evaporated Milk to the flour.



Use a fork to mix the milk and flour together, breaking up any large lumps of flour as you go.



Add 1/2 teaspoon of Salt.



Add 1/2 teaspoon of Black Pepper.



Stir everything together. Don't worry if you have small lumps of flour in the mixture. They should work themselves out later.



Gradually add the milk and flour mixture to the pot of boiling stock. Stir constantly as you add the mixture.



Add the chicken breasts to the pot. Let this cook at a low boil for about 15-20 minutes until the chicken breasts are done. They should reach an internal temperature of 165F degrees to be done.



By the way, I'm using this old cast iron Dutch Oven to cook my soup in. This was given to me back

around 2011 by a close friend that I met while working in radio. Bobby W. was full of energy and loved to buy stuff and resell it all the time. He did that part time as he also had a full time job. We would sometimes fish together and later he even worked with us at the radio station for a short time.

The old pot wasn't in really bad shape, and I just brought it home and placed it on the floor by the door. That's where it stayed for about 9 years or so. A couple of weeks ago, I finally got it, cleaned it up and seasoned it, so this is the first thing I've cooked in it.

It's very special to me because of the friend that gave it to me all those years ago. Sadly, he died about 2012. I hope he would be proud to know that I still have it, even if it did take me a long time to clean it up and use it. Smile.



When done, remove the chicken breasts from the pot of stock and place them on a plate to cool slightly.

When cool enough to handle, shred the breasts into small pieces.



While the breasts are cooling, add the bag (12oz) of Egg Noodles to the stock. Stir them around and let them cook for 8-10 minutes until slightly tender.



Now, add the shredded chicken to the pot of noodles.

I'm only adding 3 of the chicken breasts. I saved the other one to enjoy later. Stir everything together, then taste the soup mixture to see if you need to add more salt or pepper.

This was really thick and more like a chicken pasta dish, but it sure did taste good. You could certainly enjoy it this way if you like a hearty soup. I even considered freezing some of this as a base that I could add more broth to later, but opted to complete it while I was going.



Add more of the chicken broth as desired. You can make this as thick or as thin as you desire. As you can see, my pot is full after I added the biggest part of the second carton of broth.

If you think it needs it, you could even add a teaspoon of chicken granules to the soup to punch up a bit more of the chicken flavor. Granules or bouillon will work well.



Give everything another stir and turn the heat OFF.

Then, cover the pot and let it all rest for about 30 minutes so the flavors can meld together.



Enjoy!

Serve this up nice and warm. It makes sweater-weather almost something to look forward too. Smile.