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Ingredients for Crockpot Chicken Noodle Soup

2 pounds boneless, skinless chicken breasts, excess fat removed

2 medium carrots, peeled and sliced

2 stalks of celery, well-rinsed and sliced

1 onion, peeled and chopped

4 cloves garlic, peeled and minced

1 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1 teaspoon dried rosemary

1 bay leaf

6 cups chicken stock

8 ounces thin egg noodles

Fresh parsley for optional garnish

Directions for Crockpot Chicken Noodle Soup

1. **Add:** In a 6-quart crockpot/slow cooker, add all of the ingredients except the noodles: chicken breasts, carrots, celery, onion, garlic, salt, black pepper, rosemary, bay leaf, and chicken stock.
2. **Cook:** With lid on, cook for 6-8 hours on LOW (or 3-4 hours on HIGH).
3. **Shred chicken:** About 25 minutes before you are ready to eat, transfer the cooked chicken breasts to a plate. Pull the meat apart into bite-sized pieces using two forks.
4. Remove and discard the bay leaf. Add the chicken back to the crockpot.
5. **Add noodles:** Add the noodles and cook according to time on the package.
6. Season the soup to taste with salt and pepper. Ladle into bowls and, if desired, garnish with chopped parsley.

