## **Slow Cooker Chicken Noodle Soup**

Homemade chicken noodle soup in the slow cooker.

Prep	Time
20 mins	

Cook	Time
8 hrs 4	5 mins

Total Time 9 hrs 5 mins

Course: Soup Cuisine: American

Keyword: Slow Cooker Chicken Noodle Soup Servings: 8 Calories: 231kcal Author: Sarah Olson

### Equipment

• Slow Cooker- 6 quart or larger

### Ingredients

- 1 1/2 lbs. boneless skinless chicken breasts (thighs work great too!)
- 8 cups Chicken Broth (or stock)
- 3 carrots sliced
- 2 celery stalks sliced
- 1 small white onion diced
- 2 bay leaves
- 1/2 teaspoon thyme
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 8 ounces spaghetti noodles broken up (see directions how to cook)

#### Instructions

- 1. Add the chicken, carrots, onion and celery to the slow cooker. Add the salt, pepper, thyme and pour over the chicken broth. Stir.
- 2. Cover, and cook on low for 8 hours or on high for 4 hours.
- 3. After the 8 hours are up, cook the noodles on the stove top according to their package directions.
- 4. Shred the chicken with two forks right in the slow cooker.
- 5. Drain the noodles well and add to the soup in the slow cooker. Stir and serve!

### Notes

# Can I use cooked chicken such as a rotisserie chicken?

Yes, but keep in mind you get a more flavorful soup using raw chicken. If you need to use cooked chicken use 2-3 cups in lieu of the raw chicken.





# Can I put my noodles uncooked into the slow cooker?

NO! The slow cooker doesn't get hot enough fast enough and the noodles will be chalky and mushy. Cook the noodles as stated on the package, drain and add to the soup in the slow cooker.

# Can I freeze this?

Yes, this soup freezes great. Freeze for up to 3 months.

## My soup is too thick?

Add water or more chicken broth. The soup will tend to thicken the longer the lid has been opened or after it has been refrigerated.

## Nutrition

Calories: 231kcal | Carbohydrates: 26g | Protein: 23g | Fat: 3g | Saturated Fat: 1g | Cholesterol: 54mg | Sodium: 1104mg | Potassium: 685mg | Fiber: 2g | Sugar: 3g | Vitamin A: 3892IU | Vitamin C: 20mg | Calcium: 39mg | Iron: 1mg

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