

Slow Cooker Curried Chicken Noodle Soup

Everyone's favorite chicken noodle bouyed with curry powder for a delicious update on a classic.



5 from 1 vote

Prep Time
15 mins

Cook Time
8 hrs

Total Time
8 hrs 15 mins

Course: Soup Cuisine: American, Fusion, Indian

Keyword: Curried Chicken Noodle Soup Servings: 6 Calories: 237kcal Author: Sarah Olson

Equipment

- Slow Cooker - 5 quart or larger

Ingredients

- 6 cups chicken broth
- 1 lb. boneless skin-less chicken breasts
- 1 1/2 cups celery sliced
- 1 1/2 cups carrots sliced
- 1/2 cup yellow onion diced
- 1 tsp. garlic minced
- 1 tsp. curry powder
- 1 tsp. turmeric powder
- 1/4 tsp. pepper
- 2 bay leaves
- salt to taste; add at the end if needed
- 6 oz egg noodles cooked according to package directions (half bag)

Instructions

1. Add the chicken broth, chicken, celery, carrots, onion, garlic, curry powder, turmeric, pepper, and bay leaves to the slow cooker.
2. Cover and cook on LOW for 8 hours.
3. Remove bay leaves, add the cooked and drained noodles.
4. Taste for salt, add if needed.
5. Stir and serve!

Nutrition

Calories: 237kcal | Carbohydrates: 28g | Protein: 22g | Fat: 4g | Saturated Fat: 1g | Cholesterol: 72mg | Sodium: 997mg | Potassium: 758mg | Fiber: 3g | Sugar: 3g | Vitamin A: 5500IU | Vitamin C: 21mg | Calcium: 55mg | Iron: 2mg