



## SLOW COOKER CHICKEN SOUP

**Servings:** 6

**Prep:** 15 - 20 minutes / **Cook:** 6 hours on LOW or 4 hours HIGH

### Ingredients:

- 1.5 to 2 pounds Chicken\*
- 1 large Yellow Onion, chopped
- 4 to 5 large Carrots, peeled and sliced thick
- 3 to 4 ribs of Celery, sliced
- 4 cloves Garlic, chopped fine
- Thyme (all spices below, to your taste)
- Parsley
- Salt
- Black Pepper
- Bay Leaves
- Chicken Bouillon
- 8 cups Chicken Broth
- 1 pound of Wide Egg Noodles, or a small pasta like Fusilli or Cavatappi

\* Most of the time when I make this, I use skin-on, bone-in chicken breasts and thighs. I add them to the vegetables and broth at the beginning, then fish them out, discard the skin and bones, and shred the chicken near the end. But sometimes, I cheat by buying cooked rotisserie chicken at my local grocery store and add the meat during the last hour of cooking. Both ways are yummy.

### Steps:

1. If using raw chicken, add them to a large slow cooker then top with the onion, carrots, celery, garlic, thyme, parsley, salt, pepper, and bay leaves. Sprinkle the chicken bouillon on top, then pour the chicken broth over everything.
  - If using pre-cooked chicken, leave it out until the last hour of cooking.
2. Stir, cover, then cook on LOW for 6+ hours or HIGH for 3 to 4 hours.
3. When you are a half hour from eating, fish chicken pieces out of the slow cooker and discard the skin and bones. Shred chicken with two forks then return meat to the cooker.
4. Meanwhile, bring a pot of water to a boil and cook your pasta according to the package directions. Drain.
5. Add pasta to individual bowls and top with the soup.