

chattavore

CREAMY CHICKEN NOODLE SOUP

Prep time: 15 minutes

Cook time: 35 minutes

Serves 4-6

- 2 tablespoons olive oil
 - 1-1.5 pounds chicken thighs, trimmed
 - salt and pepper
 - 4 tablespoons unsalted butter
 - 1 large onion, diced
 - 2-4 carrots, diced (depending on the size)
 - 2 stalks celery, diced
 - 8 ounces mushrooms, wiped clean and quartered
 - 1/4 cup all-purpose flour
 - 4 cups low-sodium or homemade chicken stock
 - 2 cups medium egg noodles
 - 1 cup milk
 - 1/2 cup heavy cream
1. Preheat the olive oil in a 6-8 quart stockpot over medium-high heat. Sprinkle the chicken thighs with salt and pepper then brown in the olive oil for 2-3 minutes on each side. Remove to a plate and set aside.
 2. Add the butter to the pot and reduce the heat to medium-low. When the butter has melted, add the onions, carrots, and celery, cover, and cook for 5-10 minutes, until the vegetables are softened and just beginning to brown on the edges. Uncover and add the mushrooms; cook until the mushrooms begin to soften.
 3. Sprinkle the flour over the vegetables and stir to combine. Cook for about one minute to cook out the raw flavor of the flour. Slowly add the chicken stock while stirring to incorporate. Increase the heat to medium and add the chicken back to the pot. Bring to a simmer and cook until the chicken is cooked through. Remove the chicken and add the noodles to the pot. Cook for the time recommended on the noodle package.
 4. While the noodles are cooking, shred the chicken with two forks. Add back to the pot. When the noodles have finished cooking, add the milk and heavy cream and stir until fully incorporated. Add salt and pepper to taste. Serve immediately.

Notes

This soup tastes just as good when served as leftovers, but the noodles will continue to soak up the liquid so it will be more like a pasta dish than a soup when served as leftovers.