



Chicken Noodle Soup, Instant Pot

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Chicken, InstantPot, Soups/Stews

Servings: 8 **Source:** jocooks.com

INGREDIENTS

2 tbsp butter unsalted
1 large onion chopped
2 medium carrots chopped
2 stalks celery chopped
1 tsp salt or to taste
1 tsp pepper or to taste
1 tsp thyme dry, 1 tbsp if using fresh
1 tbsp parsley fresh, chopped
1 tbsp oregano fresh, chopped, 1 tsp if using dry
8 cups chicken broth no sodium added
2 lbs chicken with skin and bones, use at least 1 chicken breast
5 oz egg noodles uncooked, (about 2 cups)

NUTRITION

Calories: 374kcal

DESCRIPTION

Instant Pot Chicken Noodle Soup made from scratch and in a fraction of the time. Delicious and hearty, loaded with noodles and chicken, this soup will warm the cockles of your heart.

DIRECTIONS

1. Turn your Instant Pot to the saute setting. Add the butter and cook until the butter has melted.
2. Add the onion, carrots and celery and saute for 3 minutes until the onion softens and becomes translucent.
3. Add seasonings: salt, pepper, thyme, parsley, oregano and stir.
4. Pour in the chicken broth. Add the chicken pieces.
5. Set the Instant Pot to 7 minutes.
6. Once the Instant Pot cycle is complete, wait until the natural release cycle is complete, should take about 10 minutes. Carefully unlock and remove the lid from the instant pot.
7. Remove the chicken pieces from the soup and shred with two forks.
8. Add the noodles to the soup and set the Instant Pot to the saute setting again. Cook for another 6 minutes uncovered, or until the noodles are cooked.
9. Turn off the Instant Pot by pressing the cancel button. Add the shredded chicken back to the Instant Pot, taste for seasoning and adjust as necessary.