



# Chef John's Homemade Chicken Noodle Soup



This soul-warming soup is deliciously simple -- just chicken and noodles. What makes it so good is the homemade roasted chicken stock.

By Chef John

**Prep:** 20 mins

**Cook:** 20 mins

**Total:** 40 mins

**Servings:** 8

**Yield:** 8 servings



## Ingredients

1 tablespoon butter  
½ cup diced carrot  
½ cup diced onion  
½ cup diced celery  
1 pinch salt  
¼ teaspoon fresh thyme leaves  
2 tablespoons melted chicken fat  
2 quarts roasted chicken broth  
(see footnote for recipe link)  
4 ounces uncooked wide egg  
noodles  
2 cooked boneless chicken breast  
halves, cubed  
1 pinch cayenne pepper  
(Optional)  
1 pinch salt and ground black  
pepper to taste

## Directions

### Step 1

Melt butter in a large soup pot over medium heat. Stir in carrot, onion, celery, salt, and fresh thyme. Stir in chicken fat; cook and stir until the onions turn soft and translucent, 5 to 6 minutes.

### Step 2

Stir in roasted chicken broth and bring to a boil.

### Step 3

Season to taste with salt, if necessary; stir in egg noodles and cook until tender, about 5 minutes.

### Step 4

Stir in cooked chicken breast meat and simmer until heated through, about 5 minutes. Season with cayenne pepper, salt and black pepper to taste.

## Editor's Note:

This recipe calls for Chef John's Roasted Chicken Broth.

## Nutrition Facts

**Per Serving:** 149 calories; protein 9.5g; carbohydrates 11.8g; fat 6.7g; cholesterol 40mg; sodium 1000.1mg.

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Printed from <https://www.allrecipes.com> 01/08/2022