

Chicken Noodle Soup

Ingredients:

- 1 pound boneless chicken breast
- 6 cups chicken broth
- 2 cups egg noodles
- 2 carrots, sliced
- 2 celery stalks, sliced
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon thyme
- Salt and pepper to taste
- Fresh parsley for garnish

Instructions:

1. In a large pot, bring chicken broth to a boil. Add chicken, reduce heat, and simmer until cooked through (about 20 minutes).
2. Remove chicken, shred it, and set aside.
3. Add carrots, celery, onion, and garlic to the broth; cook until vegetables are tender.
4. Stir in egg noodles and thyme; cook until noodles are tender. Return shredded chicken to the pot.
5. Season with salt, pepper, and garnish with parsley.