**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.