

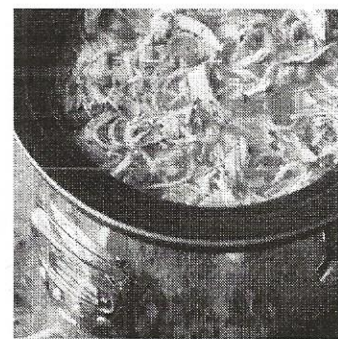


MY OTHER RECIPES

SLOW COOKER CHICKEN NOODLE SOUP

YIELD: 10 SERVINGS PREP TIME: 15 MINUTES COOK TIME: 8 HOURS 30 MINUTES
TOTAL TIME: 8 HOURS 45 MINUTES

Made right in the crockpot! So hearty, comforting and soothing. Perfect during the cold weather or fighting off a cold!



INGREDIENTS:

- 2 • ~~1 1/2~~ pounds boneless, skinless chicken breasts
- Kosher salt and freshly ground black pepper, to taste
- 8 cups chicken stock
- 5 • ~~4~~ cloves garlic, minced
- 1 onion, diced
- 3 carrots, peeled and diced
- 3 stalks celery, diced
- 1 • ~~1/2~~ teaspoon dried thyme
- 1 • ~~1/4~~ teaspoon dried rosemary
- 3 • ~~2 bay leaves~~ Bay Leaves
- 8 ounces spaghetti, broken into thirds
- Juice of ~~1 lemon~~ 1/2 lemon
- 2 tablespoons chopped fresh parsley

DIRECTIONS:

1. Season chicken with salt and pepper, to taste. Place chicken into a 6-qt slow cooker.
2. Stir in chicken stock, garlic, onion, carrots, celery, thyme, rosemary and bay leaves; season with salt and pepper, to taste. Cover and cook on low heat for 6-8 hours.
3. Remove chicken from the slow cooker and shred, using two forks.
4. Stir pasta and chicken into the slow cooker. Cover and cook on low heat for an additional 30-40 minutes, or until pasta is tender.
5. Stir in lemon juice and parsley.
6. Serve immediately.

This delicious recipe brought to you by DAMN DELICIOUS

<https://damndelicious.net/2016/10/27/slow-cooker-chicken-noodle-soup/>