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# Pressure Cooker Chicken Soup



This recipe takes ten minutes to cook but the soup tastes like it's been simmering all day.

## Servings

6 servings

## Ingredients

- 1 tablespoon olive oil
- 1 small onion, diced
- 3 medium carrots, peeled and thinly sliced
- 2 medium stalks celery, thinly sliced
- 1 clove garlic, minced or put through a garlic press
- 4 medium boneless, skinless chicken thighs, cut into bite-sized pieces
- 4 cups chicken broth low or no-salt preferred
- 4 cups water
- 1 teaspoon Better than Bouillon Chicken Base optional, see note
- 1/2 teaspoon dried dill weed
- 1/2 teaspoon dried parsley
- salt and pepper
- 6 ounces (half bag) wide egg noodles, cooked according to package directions see note

## Instructions

1. Place the olive oil in the pot of your electric pressure cooker. Select the saute setting and heat oil until it shimmers but does not smoke. Add the onion, carrots, celery, and garlic. Cook until soft and fragrant, about three minutes.
2. Add the diced chicken thighs. Stir to combine. Add the chicken broth, water, chicken base (if using), dill, and parsley. Stir to combine.
3. Lock the lid in place and set the pressure release valve to "sealing." Cook on high pressure for 10 minutes. When the cooking time ends, allow the pot to sit for three minutes and then turn the release valve for a "quick release."
4. Stir in the cooked noodles. Season with salt and pepper to taste.

Cooking the Noodles

1. **In a separate pot:** As soon as you lock the lid on the pressure cooker, start a pot of water on the stovetop for the noodles. Generously salt the water and bring to a boil over high heat. Add the noodles and stir frequently during the first few minutes of cooking. Cook until tender. Drain and add to the soup.
2. **In the Pressure Cooker:** Once the soup finishes cooking and you've released the pressure, select the saute setting and bring the soup to a gentle boil. Stir in the noodles. Cook, uncovered, until the noodles are tender.

## Recipe Notes

### Better Than Bouillon Chicken Base

Adding one teaspoon of chicken base enhances the flavor of the soup. I always use Better Than Bouillon. While this ingredient is optional, it's strongly recommended.