

CopyCat Bob Evans Chicken Noodle Soup

Ingredients

1 pound boneless, skinless chicken breast
2 medium carrots cut into bite sized pieces
2 ribs of celery cut into bite sized pieces
1 medium yellow onion finely diced
1 stick unsalted butter ($\frac{1}{2}$ cup)
1 teaspoon garlic powder
 $\frac{1}{2}$ teaspoon dried thyme
 $\frac{3}{4}$ teaspoon dried parsley
1 package frozen egg noodles (about 12 ounces) I used Reames
1 carton chicken stock about 32 ounces
2 cups water
salt and pepper to taste

Directions

Stove top:

Dice your onion into fine pieces.

In a large pot, add the butter and onion. Saute until the onions are translucent.

Next, cut the carrots and celery into small, bite-sized pieces.

Add the carrots and celery and saute.

Next, add the broth, water, chicken and spices.

Let simmer on low for 45 minutes.

Carefully remove the chicken after 45 minutes and shred it. Add it back in the soup. I usually shred chicken by using two forks.

Add the egg noodles and cook for 10 to 15 more minutes or until the noodles are done.

Slow cooker:

Dice your onion into fine pieces. Next, cut the carrots and celery into small, bite-sized pieces.

Combine all the ingredients except the egg noodles to your slow cooker.

Cook on low for 6 hours or on high for 3 to 4 hours.

In the last 20 minutes of cooking, carefully remove the chicken breasts to shred. I find that using two forks is a great way to shred chicken.

Add the egg noodles the last 20 minutes of cooking.