

CROCKPOT CHICKEN NOODLE SOUP

Preparation: 10 minutes | Cooking: 6 hours | Servings: 6-8

INGREDIENTS

3 carrots, peeled and sliced into coins
3 cloves garlic
2 stalks celery, sliced
1 1/2 pounds boneless chicken
1 large onion, chopped
1 bay leaf
1 (8-ounce) package egg noodles
10 cups low-sodium chicken broth
4 teaspoons fresh/dried thyme

4 teaspoons fresh/dried rosemary
Salt and pepper



INSTRUCTIONS

In a slow cooker, combine chicken, onion, carrots, celery, thyme, rosemary, garlic and bay leaf. Season generously with salt and pepper. Add chicken broth. Cover and cook on low, 6-8 hours. Remove chicken from slow cooker and shred with two forks. Discard herbs and bay leaf. Put chicken back into slow cooker and add egg noodles. Cook on low, covered, until noodles are cooked, about 20-30 minutes. Enjoy!