

Instant Pot Chicken Noodle Soup

6 servings 1 hour

Perfect for sick days!

Ingredients

1 small onion
2 stalks celery, diced
2 carrots, diced
1.5 lbs. boneless skinless chicken thighs
1 tsp. celery seed
1 tsp. dried thyme
salt & pepper to taste
6+ cups chicken broth
24 oz. frozen homestyle egg noodles

Directions

1. Dice onion, celery and carrots and place into an instant pot or similar pressure cooker.
2. Add 1.5 lbs. thawed boneless skinless chicken thighs and one teaspoon each celery seed and dried thyme.
3. Generously season with salt & pepper.
4. Cover with 6+ cups chicken broth (*you may want to use more broth - it just depends on how "soupy" you want your soup to be*).
5. Place lid on the instant pot, turning valve to "sealed", and set pressure cooker for 15 minutes.
6. Allow for a natural release and the carefully turn valve to "venting" to release any additional steam.
7. Roughly shred cooked chicken with 2 forks.
8. Stir in 24 ounces of frozen noodles (we love *Reames!* You can also substitute dried egg noodles if you want).
9. Use the "saute" button to bring soup back to a boil. Cook until noodles begin to soften and are al dente.
10. Serve immediately.

Notes

The amount of salt needed will vary greatly depending on the brand of broth you use.

This soup freezes well.