

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's CHICKEN NOODLE SOUP

A Warm Hug in a Bowl!

Classic, comforting, and full of homemade flavor! Tender chicken, hearty vegetables, and egg noodles in a rich, savory broth. Simple to make and absolutely ♥ delicious!

PREP TIME	COOK TIME	SERVINGS
15 MIN	60 MIN	6–8

♥ INGREDIENTS ♥

- 2 boneless, skinless chicken breasts
- 4 cups water
- 4 cups chicken broth (low sodium or regular)
- 7–10 chicken bouillon cubes (adjust to taste)
- 3–4 carrots, sliced
- 3–4 celery stalks, sliced
- 1 medium onion, diced
- 2 cloves garlic, minced
- 8–12 ounces egg noodles
- Salt and black pepper, to taste
- Optional: fresh parsley, chopped (for garnish)



♥ INSTRUCTIONS ♥

1. Place the chicken breasts in a large soup pot with the 4 cups of water. Bring to a boil, then reduce heat and simmer for about 1 hour, or until the chicken is tender and fully cooked.
2. Remove the chicken from the pot and let it cool slightly. Shred or cut into bite-sized pieces.
3. Add the chicken broth, bouillon cubes, carrots, celery, onion, and garlic to the pot. Bring to a boil.
4. Reduce heat and simmer for 20–30 minutes, or until the vegetables are tender.
5. Add the cooked chicken back to the pot.
6. Cook the egg noodles according to package instructions. Drain and add to the soup, or cook the noodles directly in the soup until tender.
7. Season with salt and black pepper to taste.
8. Ladle into bowls and garnish with fresh parsley. Enjoy!

Bubbie's Herbal Twist (Optional)

For extra homemade flavor, and wellness benefits, add:

- ♥ 1 teaspoon dried parsley
- ♥ ½ teaspoon dried thyme
- ♥ ½ teaspoon dried rosemary
- ♥ 1 teaspoon garlic powder
- ♥ ½ teaspoon onion powder

These herbs add warmth and depth while complementing the classic chicken soup flavor.