

Ultimate Chicken Soup Recipe

Ingredients:

- 1 whole chicken (about 4 lbs) or 4 bone-in chicken thighs
- 8 cups chicken broth (homemade or high-quality store-bought)
- 2 cups water
- 1 large onion, diced
- 3 carrots, sliced
- 3 celery stalks, sliced
- 4 garlic cloves, minced
- 1 teaspoon salt (adjust to taste)
- ½ teaspoon black pepper
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1 bay leaf
- 1 teaspoon turmeric (for color and anti-inflammatory benefits)
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon lemon juice (brightens flavors)
- 1 cup egg noodles (optional)

Instructions:

1. Prepare the Chicken:

In a large pot, add the whole chicken (or thighs), broth, and water.

Bring to a boil, then reduce to a simmer. Skim off any foam.

2. Add Aromatics:

Stir in onion, carrots, celery, garlic, salt, pepper, thyme, oregano, bay leaf, and turmeric.

Cover and let it simmer for 45-60 minutes, until the chicken is tender.

3. Shred the Chicken:

Remove the chicken and shred the meat with two forks.

Discard the bones and return the meat to the pot.

4. Final Touches:

Add parsley, lemon juice, and noodles (if using).

Simmer for another 8-10 minutes until noodles are tender.

5. Serve and Enjoy:

Taste and adjust seasoning if needed. Serve hot with fresh bread!