

A recipe from: Crock-tober Fest—A Slow Cooker Feast

Chicken Noodle Soup

Serves: 8

Ingredients:

2 pounds skinless chicken breast
4 large carrots, sliced (approx. 2 ½ cups)
4 stalks celery, sliced (approx. 2 cups)
¾ cup onion
5 medium cloves garlic, minced
1 ½ teaspoon dried oregano
½ teaspoon dried thyme
2 teaspoon salt
1 teaspoon pepper
8 cups low sodium chicken stock
6 ounces dried long pasta like linguine, fettucine, spaghetti
extra salt and pepper to taste



Directions:

Place everything except the pasta into the slow cooker - chicken, carrots, celery, onion, garlic, oregano, thyme, salt, pepper, and chicken stock.

Cook on low for 7 hours (or until the chicken can be easily shredded).

Remove chicken and transfer to a plate or chopping board. Use two forks to shred apart the meat then return it to the slow cooker.

Break the pasta into thirds so the pieces are shorter and stir it into the soup. Place the lid back on and cook for another 20-30 minutes, until pasta is cooked.

Season to taste, if necessary. Serve immediately.



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