

Choco Fever Dream

Best Homemade Chicken Soup Recipe

15 min Prep time	**45 min** Cook time	**1 h** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 whole chicken (about 3-4 lbs), cut into pieces
- [ ] 3 carrots, sliced
- [ ] 3 celery stalks, diced
- [ ] 1 onion, quartered
- [ ] 3 garlic cloves, smashed
- [ ] 2 bay leaves
- [ ] 1 tsp whole peppercorns
- [ ] 8 cups water
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp fresh thyme leaves
- [ ] Juice of 1/2 lemon
- [ ] Salt and black pepper to taste

Optional Add-ins

- [ ] 1 cup egg noodles
- [ ] Fresh dill for garnish

Instructions

1. Place the chicken pieces in a large pot, cover with water, and bring to a gentle boil.
2. Skim off any foam, then add carrots, celery, onion, garlic, bay leaves, and peppercorns.
3. Reduce heat to a low simmer, cover, and let cook for 35-40 minutes until the chicken is tender.
4. Remove the chicken, pull off meat from the bones, and return the meat to the pot; discard bones and skin.
5. Stir in parsley, thyme, lemon juice, and season with salt and pepper. Add noodles if using, and cook 5 minutes more.

Nutrition per serving

210 kcal	22 g	12 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, roast the chicken pieces briefly before simmering.
- If you prefer a clearer broth, strain through a fine-mesh sieve.
- Adjust veggies to your liking; parsnips add an earthy sweetness.