

Old Fashion Chicken Noodle Soup ●

Monday, January 19, 2015
10:30 AM

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Ingredients

- 1 teaspoon – Salt.
- 1 teaspoon – Garlic powder.
- ½ teaspoon – Black Pepper.
- 4 - Chicken bouillon cubes, or teaspoons of chicken base.
- 1 teaspoon – Dried parsley flakes.
- ¼ teaspoon – Dried Thyme.
- 1 teaspoon Old Bay seasoning.
- 2 – 32 oz. Cartons chicken stock.
- 2 – Cups water.
- 2 – Large Chicken breasts cut into cubes.
- 1 – Large Yellow Onion (chopped).
- 3 – Large Carrots (cut into ½ inch coins).
- 3 – Celery Ribs (chopped).
- 8 oz. - Egg Noodles.
- 2 tablespoons Corn Starch mixed with 3 tablespoons Water to thicken. (if needed)

Directions

Place Chicken, Salt, Bouillon cubes, and Stock in pressure cooker.

Seal lid on pressure cooker. Set to Soup mode, High pressure for 30 minutes.

When finished, place cold damp towel on lid for 15 minutes then perform quick pressure release. Open lid and skim off any floating fat or foam from the chicken stock.

Add Spices, Onions, Carrots and Celery. Seal lid and set to Manual mode, High pressure for 10 minutes.

When finished, perform quick pressure release. Remove lid and set pressure cooker to Sauté Mode on High heat. Stir in the Water, Egg Noodles and Corn Starch mix until pot comes to a boil. When noodles are soft (about 7-9 minutes) turn off cooker.