



Slow-Cooker Chicken Noodle Soup

INGREDIENTS

1 (2.2-lbs.) pkg. Hy-Vee True Boneless skinless chicken breasts
2 (32-oz.) containers Hy-Vee no salt added chicken stock
1 ½ cups yellow onions, chopped
1 ½ cups celery, sliced
1 ½ cups carrots, sliced
1 tbsp bottled minced garlic
1 tsp Hy-Vee ground white pepper
1 ½ tsp Hy-Vee salt, divided
2 sprig(s) fresh thyme, plus additional for garnish
2 sprig(s) fresh sage
1 sprig(s) fresh rosemary
2 Hy-Vee dried bay leaves
2 Hy-Vee large eggs
2 Hy-Vee large egg yolks
2 tbsp Gustare Vita olive oil
¼ tsp Hy-Vee ground nutmeg
2 cups Hy-Vee all-purpose flour, divided
2 tbsp fresh parsley, chopped
1 tbsp fresh lemon juice

PREPARATION

- 1** Place chicken, chicken stock, onions, celery, carrots, garlic, white pepper, ¾ teaspoon salt, 2 thyme sprigs, sage, rosemary, and bay leaves in a 6-quart slow cooker. Cover and cook on HIGH 3 to 3½ hours or until chicken reaches 165°.
- 2** For noodles, whisk together whole eggs, egg yolks, oil, remaining ¾ teaspoons salt, and nutmeg in a large bowl. Stir in 1 cup flour until smooth. Gradually stir in enough of the remaining 1 cup flour until dough just forms a ball and is still sticky.
- 3** Turn dough out onto a lightly floured surface. Knead in enough remaining flour to make a smooth dough that is no longer sticky, about 8 to 10 minutes. Place dough in a small bowl; cover with plastic wrap and refrigerate 30 minutes.
- 4** Turn chilled dough out onto a lightly floured surface. Roll to 1-inch thickness. Cut dough into ½-inch-wide strips using a sharp knife or pizza cutter; cut strips into 3-inch-long noodles. Twist noodles, if desired. Transfer to a baking sheet; let stand to slightly dry with chicken is cooking.
- 5** Transfer chicken from slow cooker to cutting board; cover to keep warm and set aside. Remove and discard herb sprigs and bay leaves. Add noodles to the slow cooker; cover and cook on HIGH 25 to 30 minutes or until noodles are tender.
- 6** Shred chicken breasts using 2 forks. Return chicken to slow cooker. Cover and cook 4 to 5 minutes or until heated through. Stir in parsley and lemon juice. If desired, garnish with additional thyme sprigs.

NUTRITION FACTS

Calories: 300
Total Fat: 7g
Saturated Fat: 1.5g
Trans Fat: 0g
Cholesterol: 140mg

Sodium: 470mg
Carbohydrates: 24g
Fiber: 2g
Sugar: 2g
Protein: 31g