



Creamy Chicken Noodle Soup for Cozy Winter Nights

The Comfort of Steam and Simmer

I still remember my first bowl of this soup. The steam fogged my glasses, the creamy broth warming my hands. Each spoonful was like a hug from the inside. **Ever wondered how you could turn chicken noodle soup into something unforgettable?** This recipe does it with heavy cream and fresh herbs. It's simple but feels fancy, perfect for chilly nights.

My First Soup Disaster

My first try at this soup ended... interestingly. I forgot to whisk the flour properly. Lumpy broth isn't exactly appetizing. But the second try? Pure

magic. **Cooking teaches us patience—and that mistakes can lead to better meals.** Now I double-check every step. What's your biggest kitchen oops? Share below!

Why This Soup Works

– The cream balances the savory broth, making it rich but not heavy. – Fresh thyme and parsley add a bright kick against the noodles. **Which flavor combo surprises you most?** Is it the herbs or the creamy base? Try it and decide!

A Bowl of History

This soup has roots in European farm kitchens. Creamy soups were a way to stretch ingredients. *Did you know egg noodles were added later for heartiness?* Today, it's a global comfort food. Would you serve it with bread or crackers? Tell me your pick!



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Ingredients:

Ingredient	Amount	Notes
Cooked shredded chicken	2 cups	
Unsalted butter	3 tablespoons	
Chopped carrots	1 ½ cups	About 3 carrots
Chopped celery	1 ½ cups	About 3 ribs
Diced onion	1 cup	1 small onion
Minced garlic	3 cloves	About 3 teaspoons
Fresh thyme	1 tablespoon	
Fresh parsley	1 tablespoon	
All-purpose flour	3 tablespoons	
Chicken broth	8 cups	
Wide egg noodles	8 ounces	
Heavy cream	2 cups	
Salt and pepper	To taste	

How to Make Creamy Chicken Noodle Soup

Step 1

See also [Chocolate Zucchini Muffins Recipe](#)

Melt butter in a big pot over medium heat. Add carrots, celery, and onion. Stir now and then for 5 minutes. Soft veggies mean better flavor.

Step 2 Toss in garlic, thyme, and parsley. Cook 1 minute until fragrant. Whisk flour into the mix. This thickens the soup nicely. **Step 3** Slowly pour in broth and cream. Whisk until smooth. No lumps allowed here.

Fun fact: Cold broth prevents curdling! **Step 4** Add noodles, salt, and pepper. Bring to a boil. Then simmer covered on low. Check noodles

often—they cook fast. **Step 5** Stir in shredded chicken last. Heat until noodles are just tender. (Hard-learned tip: Overcooked chicken turns rubbery!) **What's the best way to shred chicken? Share below!**
Cook Time: 30 minutes **Total Time:** 45 minutes **Yield:** 6 servings
Category: Dinner, Soup

3 Twists on Classic Chicken Noodle

Mushroom & Leek Swap chicken for sautéed mushrooms. Use leeks instead of onions. Earthy and rich. **Spicy Kick** Add diced jalapeños and a dash of cayenne. Top with sour cream to cool it down. **Fall Harvest** Throw in diced sweet potatoes and sage. Perfect for chilly evenings.
Which twist would you try first? Vote in the comments!

Serving & Sipping Ideas

Pair soup with crusty bread or a crisp salad. Garnish with extra parsley or grated cheese. Drink ideas: Iced herbal tea for kids. For adults, a dry white wine works wonders. **Which would you choose tonight? Tell us below!**



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Storing and Reheating Your Soup

Let this soup cool before storing. Fridge it for 3–4 days in a tight-lid container. Freeze for up to 3 months. Thaw overnight in the fridge. Reheat gently on the stove—stir often to keep it creamy. Batch-cook tip: Double the recipe and freeze half for busy nights. *Fun fact: Soups taste richer the next day as flavors meld.* Ever tried freezing soup? Share your tips below!

See also [Creamy Loaded Potato Soup Recipe](#)

Common Soup Troubles and Fixes

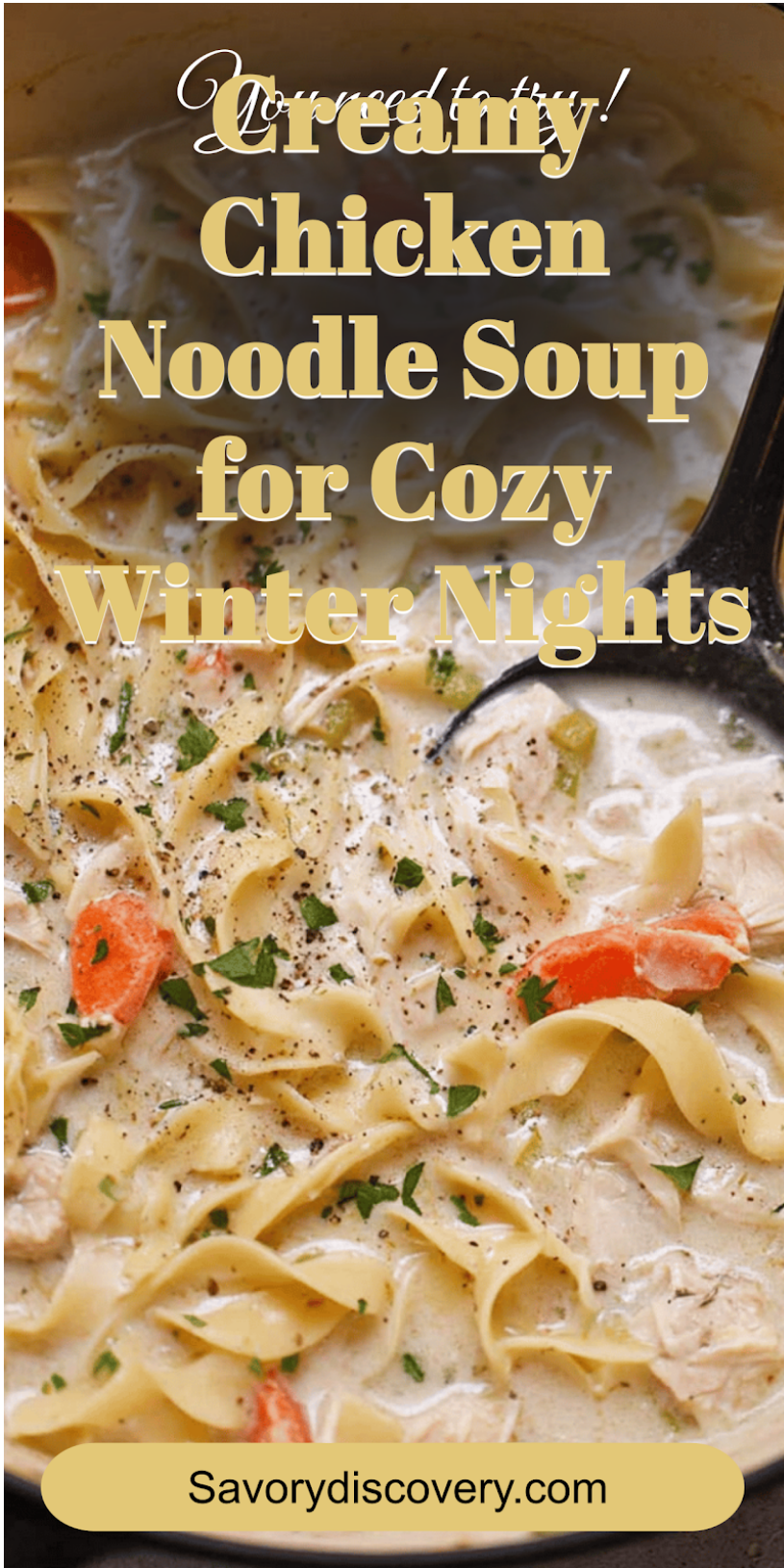
Soup too thin? Mix 1 tbsp cornstarch with 2 tbsp cold water. Stir in while simmering. Noodles mushy? Cook them separately and add just before serving. Cream curdling? Avoid boiling after adding dairy—low heat only. Why this matters: Small tweaks save a meal. What's your biggest soup struggle? Tell us in the comments!

Your Soup Questions Answered

Q: Can I make this gluten-free? A: Swap flour for cornstarch and use GF noodles. **Q: How far ahead can I prep this?** A: Chop veggies and chicken 1–2 days early. **Q: What's a lighter cream swap?** A: Half-and-half works, but soup will be less rich. **Q: Can I double the recipe?** A: Yes! Use a bigger pot and adjust cook time slightly. **Q: Fresh herbs vs. dried?** A: Use 1 tsp dried if fresh isn't handy. Why this matters: Flexibility feeds creativity.

Wrapping Up

Nothing beats a bowl of this soup on a chilly night. Share your cozy creations with **@SavoryDiscovery on Pinterest**. Did you add a twist? I'd love to hear! Happy cooking! —Elowen Thorn.



You need to try!
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Creamy Chicken Noodle Soup for Cozy Winter Nights

Author: Elowen Thorn



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Cooking Method: [Stovetop](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **30 minutes**

Rest time:



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Total time: **45 minutes**



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Servings: **6 servings**



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Calories: **kcal**

Best Season: **Summer**

Description

A comforting and creamy chicken noodle soup perfect for cozy winter

nights.

Ingredients

- ☐ 2 cups cooked shredded chicken
- ☐ 3 tablespoons unsalted butter
- ☐ 1 ½ cups chopped carrots, about 3 carrots
- ☐ 1 ½ cups chopped celery, about 3 ribs
- ☐ 1 small onion diced, about 1 cup
- ☐ 3 cloves garlic minced, about 3 teaspoons
- ☐ 1 tablespoon fresh thyme
- ☐ 1 tablespoon fresh parsley
- ☐ 3 tablespoons all-purpose flour
- ☐ 8 cups chicken broth
- ☐ 8 ounces wide egg noodles
- ☐ 2 cups heavy cream
- ☐ Salt and pepper to taste

Instructions

1. In a large stock pot over medium-high heat, melt 3 tablespoons unsalted butter and add 1 ½ cup chopped carrots, 1 ½ cups chopped celery, and 1 small onion diced. Cook the vegetables, stirring occasionally until they are tender, about 5 minutes.
2. Add in 3 cloves garlic minced, 1 tablespoon fresh thyme, and 1 tablespoon fresh parsley, and cook another minute. Whisk 3 tablespoons all-purpose flour into the vegetables and butter to create a paste.
3. Slowly whisk in 8 cups chicken broth and 2 cups heavy cream to create a smooth, creamy soup base.
4. Add 8 ounces wide egg noodles. Salt and pepper to taste. Stir

everything together and bring to a boil. Reduce the heat to low, cover, and cook until the noodles are al dente.

5. When the noodles are almost done, add in 2 cups cooked shredded chicken and cook until the noodles are done.
6. Serve fresh with additional seasoning for garnish.

Keywords: Chicken, Noodle, Soup, Comfort Food, Winter
See also Berrylicious Frozen Sangria Slush