**Instant Pot Chicken Noodle Soup**

**By Debbie in Calgary**

**Supplies You’ll Need**

* An Instant Pot (Amazon has several available)
* 2 tablespoons olive oil divided
* 2 ½ pounds boneless, skinless chicken thighs
* Kosher salt and ground black pepper to season
* 1 onion chopped.
* 3carrots chopped.
* 3 celery stalks chopped.
* ½ teaspoon kosher salt
* ½ teaspoon poultry seasoning
* 3 sprigs fresh thyme
* 2 bay leaves
* 2 cloves garlic minced.
* 8 cups low-sodium chicken broth
* 3 cups wide egg noodles
* Chopped fresh parsley for garnish.

**Making the Magic Happen**

* Press the Sauté button on the Instant Pot.
* 2 tablespoons olive oil
* Once the oil is hot, add the chicken thighs, sprinkle with salt and pepper, and cook for 4-5 minutes, browning on each side (2 ½ pounds boneless, skinless chicken thighs, Kosher salt and ground black pepper). You may need to do this in batches. Once browned, remove the chicken from the pot and set aside.
* Add the remaining tablespoon of olive oil to the Instant Pot. Add the onion, carrots, celery, salt, poultry seasoning, thyme, and bay leaves (1 onion, 3 carrots, 3 celery stalks, ½ teaspoon kosher salt, ½ teaspoon poultry seasoning, 3 sprigs fresh thyme, 2 bay leaves, 2 cloves garlic). Cook for 5-6 minutes until tender. Add the garlic and cook for another minute.
* Place the chicken back into the Instant Pot. Pour in the chicken broth.
* 8 cups low-sodium chicken broth
* Press the Cancel button. Attach the Instant Pot lid and ensure the valve is in the "sealing position." Set the Instant Pot to Pressure Cook – Manual for 10 minutes and cook.
* After cooking, let the pressure naturally release for 10 minutes. Then, manually release the remaining pressure.
* Press the Cancel button. Discard the bay leaves and thyme sprigs. Remove the chicken, shred it, and set aside.
* Add the noodles into the Instant Pot and press the Sauté button. Cook for 4-5 minutes until the noodles are tender.
* 3 cups wide egg noodles
* Add the shredded chicken to the pot and give everything a good stir.
* Finish with a few squeezes of fresh lemon juice. Season with salt and pepper to taste, garnish with chopped fresh parsley, and serve.
* Chopped fresh parsley.