



## Winter Warmth Creamy Chicken Noodle Soup

*A cozy, silky, nostalgic soup perfect for winter evenings.*

**Source:** The Gilded Table – December Edition

**Yield:** 6–8 servings

**Prep Time:** 15 minutes

**Cook Time:** 40–45 minutes



### Recipe Description

A bowl of comfort for the heart of winter — silky broth, tender noodles, sweet carrots, and delicate herbs simmered gently with chicken to create a soup that feels like home. Serve beside a roast, warm rolls, or candlelit holiday dinners. This is the kind of recipe that brings people to the kitchen just by the aroma alone.

### Ingredients

- 2 tablespoons butter
- 1 tablespoon olive oil
- 1 medium onion, finely diced
- 2 carrots, diced
- 2 celery stalks, diced
- 3 cloves garlic, minced
- 1/4 cup all-purpose flour
- 6 cups chicken broth
- 1 cup whole milk *or* half-and-half
- 2 cups cooked chicken, diced or shredded
- 2 cups egg noodles (wide or homestyle)
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley (or 1 tablespoon fresh)
- 1/2 teaspoon ground black pepper
- 1 teaspoon kosher salt (more to taste)

### Optional Add-Ins

- A splash of cream for extra richness
- A pinch of nutmeg (classic Midwestern holiday touch)
- Extra noodles for thicker soup



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## Directions

1. **Sauté the Vegetables:** In a large Dutch oven, melt butter with olive oil. Add onion, carrots, and celery. Cook 5–7 minutes until softened and fragrant. Stir in garlic and cook 1 more minute.
2. **Create the Creamy Base:** Sprinkle flour over the vegetables. Stir well to coat. Cook 1–2 minutes to remove raw flour taste.
3. **Add Broth & Simmer:** Slowly pour in the chicken broth while whisking. Bring to a gentle simmer. Add thyme, parsley, salt, and pepper.
4. **Cook the Noodles:** Stir in the egg noodles and cook according to package timing (usually 7–10 minutes).
5. **Add Chicken & Creaminess:** Add cooked chicken and milk or half-and-half. Warm through without boiling, allowing flavors to mingle.
6. **Adjust Thickness:**
  7. For thicker soup: simmer uncovered a few minutes
  8. For thinner soup: add extra broth or milk

**Taste & Serve:** Adjust seasonings. Ladle into warm bowls. Garnish with parsley, cracked pepper, or a splash of cream.



## Notes

- **Make-Ahead Friendly:** Soup thickens as it sits — add a splash of broth when reheating.
- **Holiday Serving Idea:** Serve in vintage tureens with warm rolls or leftover roast turkey.
- **Freezer Tips:** Freeze without noodles. Add fresh noodles when reheating.



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