

Slow Cooker Chicken Noodle Soup

Courtesy of damndelicious.com

INGREDIENTS:

- 1 1/2 pounds boneless, skinless chicken breasts
- Kosher salt and freshly ground black pepper, to taste
- 8 cups chicken stock
- 4 cloves garlic, minced
- 1 onion, diced
- 3 carrots, peeled and diced
- 3 stalks celery, diced
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- 2 bay leaves
- 8 ounces spaghetti, broken into thirds
- Juice of 1 lemon
- 2 tablespoons chopped fresh parsley



DIRECTIONS:

1. Season chicken with salt and pepper, to taste. Place chicken into a 6-qt slow cooker.
2. Stir in chicken stock, garlic, onion, carrots, celery, thyme, rosemary and bay leaves; season with salt and pepper, to taste. Cover and cook on low heat for 6-8 hours.
3. Remove chicken from the slow cooker and shred, using two forks.
4. Stir in pasta and chicken into the slow cooker. Cover and cook on low heat for an additional 30-40 minutes, or until pasta is tender.
5. Stir in lemon juice and parsley.
6. Serve immediately.