

<b>12/27/08 - Oriental Noodle Chicken Soup</b>
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## **Oriental Noodle Chicken Soup**

### **What You Need:**

1 lb chicken thighs, boneless and skinless

1 (16 oz) pkg. baby carrots cut in half

1 stalk celery, chopped

1 (8 oz) can bamboo shoots, sliced and drained

1 (8 oz) can water chestnuts, sliced and drained

1 (3 oz) pkg. oriental flavored noodle soup mix

1 (32 oz) can chicken broth

1 C frozen sugar snap peas, thawed

2 green onions, chopped

### **How to Make It:**

Place the chicken thighs into the bottom of a crock pot.

Layer the carrots, celery, bamboo shoots and water chestnuts in that order.

Sprinkle the oriental seasoning packet from the noodle soup.

Pour in the broth but do not stir.

Cover and cook on low temperature for 7 to 8 hours.

Remove the chicken from the crock pot and carefully shred it with two forks.

Return the chicken to the crock pot and stir to combine.

Break the noodles from the soup mix into the mixture.

Add the snap peas, cover and continue cooking an additional 15 minutes or until the noodles are tender.

Sprinkle in the green onion just before serving.

Serving Size: 6

3/4 C of regular sweet peas can be used in place the sugar snap peas. Using chicken thighs is important when it comes to crock pot cooking. They keep their shape better and remain moist during the long cooking time. They also enhance the flavor of the soup better than chicken breasts.

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