**Homestyle Chicken Noodle Soup**

**Ingredients**

* 2-1/2 pounds bone-in/skin on chicken thighs, leg-quarters or breasts
* 1-1/4 teaspoons pepper, divided
* 1/2 teaspoon salt
* 1 tablespoon canola oil
* 1 large onion, chopped
* 1 garlic clove, minced
* 10 cups chicken broth (canned or made from [scratch](https://www.goodhousekeeping.com/food-recipes/cooking/g2028/homemade-chicken-broth/))
* 4 celery ribs, chopped
* 4 medium carrots, chopped
* 2 bay leaves (optional)
* 1 teaspoon minced fresh thyme or 1/4 teaspoon dried thyme
* 3 cups uncooked egg noodles (about 8 ounces)
* 1 tablespoon chopped fresh parsley

**Directions**

**1.** Pat chicken dry with paper towels; sprinkle with 1/2 teaspoon pepper and salt. In a 6-qt. stockpot, heat oil over medium-high heat. Add chicken in batches, skin side down; cook until dark golden brown, 3-4 minutes. Remove chicken from pan; remove and discard skin. Discard drippings, reserving 2 tablespoons.

**2.** Add onion to drippings; cook and stir over medium-high heat until tender, 4-5 minutes. Add garlic; cook 1 minute longer. Add broth, stirring to loosen browned bits from pan. Bring to a boil. Return chicken to pan. Add celery, carrots, bay leaves (if desired) and thyme. Reduce heat; simmer, covered, until chicken is tender, 25-30 minutes.

**3.** Transfer chicken to a plate. Remove soup from heat. Add noodles; let stand, covered, until noodles are tender, 10-15 minutes.

**4.** Meanwhile, when chicken is cool enough to handle, remove meat from bones; discard bones. Shred meat into bite-sized pieces. Return meat to stockpot. Stir in parsley. Adjust seasoning with salt and remaining 3/4 teaspoon pepper. Discard bay leaves if used.