

Chicken Noodle Soup

Ingredients

1 T Olive Oil	3 Carrots (diced)
3 Celery Stalks (diced)	1 Onion (diced)
1 t Salt	1/4 t Ground Black Pepper
4 c Chicken Broth	1 lb Chicken Breasts (boneless,
skinless)	4 c Water
1 t Chicken Bouillon	1/2 t Dried Thyme
4 Bay Leaves	1 Rosemary Sprig
2 c Egg Noodles (dried)	1/2 c Peas (frozen)
1/4 c Parsley (minced)	1/2 Lemon (juiced)

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Instructions

1. Boil a large pot of water and cook noodles according to package instructions. Drain and set aside.
2. While water for pasta is heating up. Heat Instant Pot to "SautÃ©." Add oil, carrots, celery, onion, salt and pepper. Cook, stirring frequently, until onions are translucent.
2. Add broth, water, chicken, thyme, bay, chicken bullion and rosemary. Secure lid and turn valve to "seal." Set Instant Pot on Manual for 11 minutes. Quick release pressure when done cooking. Remove chicken to a plate, and remove and discard bay and rosemary.
3. Shred chicken with two forks and return shredded chicken to the pot. Turn Instant Pot back to SautÃ©.
4. When soup comes to a boil, add noodles, peas, and parsley and stir to combine and cook for 2 minutes. Taste and adjust seasoning for salt and pepper. Add lemon juice and stir then serve immediately.