

Instant Pot Chicken Noodle Soup

ingredients:

- 1 tablespoon of olive oil
- 1 small onion diced
- 3 cloves of garlic minced
- 5 carrots peeled and sliced into 1/2 inch pieces
- 2 celery sticks sliced into 1/2 inch pieces
- 1 whole 5 pound chicken giblets removed and discarded
- 2 tablespoon of soy sauce
- 8 cups of water
- Kosher salt and freshly ground pepper
- 4 ounces of extra wide egg noodles
- 1/4 cup of minced fresh flat leaf parsley

directions:

- Set Instant Pot to Saute function.
- Heat olive oil and onions until onions start to soften and become translucent, 2-3 minutes.
- Add garlic, carrots and celery and saute for another minute.
- Add whole chicken to Instant Pot, followed by water, soy sauce, 2 teaspoon of salt and several turns of freshly ground pepper.
- Turn off Saute function, lock Instant Pot lid in place, make sure pressure valve is set to sealing and set Instant Pot to High Pressure for 20 minutes, via manual mode.
- Instant Pot will take 15-20 minutes to come to pressure, then will countdown from 20 minutes.
- After 20 minutes at high pressure, Instant Pot will beep and switch to keep warm mode.
- Turn pressure release valve to Quick Release pressure.
- Carefully open Instant Pot, keeping lid angled away from you to avoid very hot steam.
- Remove whole chicken and set aside to shred.
- Turn Instant Pot back to Saute function and let chicken broth come to a boil.
- Stir in egg noodles and let cook for about 5 minutes.
- While noodles are cooking, shred chicken into bite sized pieces discarding bones and skin.
- Once noodles are cooked, stir in chicken meat and fresh parsley.
- Adjust salt and pepper to taste.

Recipe courtesy [Number 2 Pencil](#)