

# Pressure Cooker Chicken Noodle Soup

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*For the stock:*

- 4 to 5 pound whole chicken
- 1 cup rough chopped onion
- 1 large carrot, rough chopped
- 1 celery rib, rough chopped
- 1/4 teaspoon of black pepper
- 1 large bay leaf
- 2 cups of chicken broth

*For the Soup:*

- 2 cups chopped onion
- 1/2 cup sliced celery
- 1 cup scraped and sliced carrots
- 2 cups egg noodles or 1-1/2 cups bowties
- 4 cups of additional chicken broth, water with chicken base (like Better Than Bouillon), or a combination
- 1 teaspoon dried thyme
- 2 cups reserved cooked chicken
- 1/2 cup frozen peas
- 1/2 cup frozen corn
- 1/2 tablespoon dried parsley

1. Add chicken and all stock ingredients to electronic pressure cooker. Seal and pressure cook on high for 25 minutes.
2. Let pressure release naturally for 10 minutes, then carefully do a quick release. Reserve broth and vegetables.
3. Remove chicken and set aside to cool then pick off 2 cups of chopped or torn chicken. Reserve remaining chicken for another use.
4. Meanwhile, for the soup, add the fresh onion, celery and carrots, along with the pasta and additional broth or water with chicken base.
5. Seal and cook on HIGH for 4 minutes. Quick release pressure, add the cooked chicken, frozen peas, corn and parsley; simmer until cooked through. Taste and add salt and pepper if needed.

*Cook's Notes:* Total cook time will be dependent on how long it takes your pressure cooker to come up to pressure. I have also used frozen, thawed boneless, skinless chicken thighs and breasts strips to make this soup, however skip the entire section on the stock. Heat 2 tablespoons of cooking oil and using the BROWN setting on the pressure cooker, add chicken and brown, about 5 minutes. Add all of the soup ingredients, except for the peas, corn and parsley, substituting 6 cups of chicken

broth. Seal and cook on HIGH for 6 minutes, or until chicken is cooked through. Quick release pressure, add the frozen peas, corn and parsley and simmer until cooked through. Taste and adjust, adding salt and pepper if needed.