

Instant Pot Chicken Noodle Soup

Is there anything more comforting than a bowl of chicken noodle soup? We'll answer for you: NO! This Instant Pot recipe makes light work of this homestyle classic. This is definitely one of those set it and forget it recipes that you're going to keep in your back pocket.

Ingredients

- 4 medium boneless, skinless chicken breasts
- 1 cup all-purpose flour
- 3 large eggs
- 3 cups Panko breadcrumbs
- 1 teaspoon sesame oil
- 2 teaspoons olive oil
- 1 Tablespoon minced garlic
- 1 teaspoon grated fresh ginger
- 1/4 cup hoisin sauce
- 1 1/2 cups orange marmalade
- 2 Tablespoons low sodium soy sauce
- 1 teaspoon crushed red pepper flakes (optional)

Method

Step 1

Turn Instant Pot to Sauté setting. Heat oil, then add onion, carrots, and celery. Cook, stirring occasionally, until vegetables are slightly tender, 6 to 8 minutes. Add garlic and thyme and cook until fragrant, 1 minute. Add bay leaves if using, then add chicken breasts and season generously with salt and pepper. Add broth and water and close lid. Set Instant Pot to Soup setting and set timer for 7 minutes.

Step 2

When cooking is complete and air has been naturally released from Instant Pot, carefully remove lid and use tongs to remove chicken breasts onto a plate or cutting board. Using two forks, shred chicken, then return chicken to pot. Remove bay leaves and add egg noodles. Return Instant Pot to Sauté setting and cook, uncovered, until noodles are cooked through, 4 to 6 minutes.

Step 3

Turn off Instant Pot and stir in pepper flakes and lemon juice if using. Ladle into bowls and top with parsley and more black pepper before serving.

