

Chicken Noodle Soup

Ingredients

- 1½ lbs of chicken, bone in, skin on (can be breasts or cut up chicken)
- 1 stalk of celery, cut into ½-inch slices
- 1 medium carrot, cut into ½-inch slices
- 1 small onion, cut into ½-inch dice
- ¼ tsp thyme
- ¼ tsp oregano
- ¼ tsp sage
- ½ tsp dried parsley
- 5 cups water
- 2 tsp chicken bouillon*
- 12 oz flat egg noodles (I like the wide ones, but use what you have)

Instructions

1. In a large pot, combine all the ingredients, except for the noodles; cover and bring to a boil; reduce heat to a full simmer. Cook about 2 hours or until the chicken is "falling off the bone".
2. Remove the chicken and vegetables from the pot; discard the skin and bones. Chop or shred the chicken into bite-sized pieces.
3. Skim the fat from the broth; discard or save for another use. Strain the stock and pour back into the pot; add chicken and vegetables; bring to a boil, then reduce heat until ready to add noodles.
4. Bring back to a boil; add the noodles then turn down the heat slightly so it won't boil over. Check the noodle package for the cooking time. Correct seasoning at this time.

Options

- If you prefer a soup without noodles, add more and larger pieces of vegetables.
- Gnocchi is another great option instead of noodles; follow the package instructions.
- Spinach works great with this soup; drop in bite-sized pieces with the noodles.
- You can use homemade chicken bone broth or stock in place of the bouillon and water.