

Chicken Noodle Soup

Chicken, vegetables, and egg noodles combine for this hearty, classic soup.

Makes: 6 servings

Ingredients

- 2 pounds bone-in chicken pieces, skin removed
- ½ teaspoon salt
- ¼ teaspoon black pepper
- thyme or sage (optional)
- 1 onion, chopped
- 1 cup celery, chopped
- 3 large carrots, thinly sliced
- 4 cups egg noodles, dry



Directions

1. Place chicken pieces in large pot and cover completely with water. Place lid on pot and bring to boil, reduce heat, and simmer for 2-3 hours. Skim foam and fat as it rises to the surface.
2. Remove cooked chicken pieces from broth with tongs or slotted spoon. Cool for 10-15 minutes before separating bones from meat. Chop meat into bite-sized pieces. Remove any bones from broth.
3. Put chicken meat, seasonings, and vegetables into stock.
4. Bring broth to a boil, cover, and reduce heat and cook about 15-20 minutes on medium heat until sliced carrots are crisp-tender.
5. Add noodles and boil uncovered for about 6-7 minutes, stirring occasionally to break up any noodles that might stick together.
6. Ladle into soup bowls.

Recipe from: *Simply Good Eating Recipe Cards*, Vol. 1, 2000, University of Minnesota Cooperative Extension Service, adapted by the USDA Food and Nutrition Administration.

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