

CHICKEN NOODLE SOUP

The Cooks Next Door

2 Tb. butter
2 stalks celery, chopped
1 med. onion, diced
2 carrots, peeled and diced
12 c. liquid (I use 8 c. chicken stock and 4 c. water)
2 lg. potatoes, diced
2-3 c. cooked chicken, chopped
1/2 lb. egg noodles
1 Tb. dried parsley (or 1/4 c. chopped fresh)
salt & pepper to taste

In a large soup pot, saute celery, onion, and carrots in butter until onions are translucent. Add liquid and then the potatoes and chicken. Bring to a simmer. Add noodles (I use medium width) and parsley; continue cooking soup until potatoes and carrots are tender and noodles are fully cooked – probably 15-20 minutes but it depends on the noodles. Season to taste.