

# Easy Chicken Noodle Soup

## SOUP

- 8 cups chicken broth (2 quarts)
- 1 rotisserie chicken (shred half of the chicken for recipe)
- 1 1/2 cup chopped celery
- 3 cups chopped carrots
- 1/3 cup chopped red bell pepper (optional)
- 1/4 cup chopped onion
- 1 cup frozen peas
- 1 Tablespoon white sugar
- 1/2 teaspoon garlic salt
- 1 Tablespoon Parsley (fresh or dried)
- Salt and pepper to taste

## NOODLES

- 1 egg
- 1 pinch of salt
- 1 cup flour

Instructions: First chop vegetables and shred chicken. Bring the broth to a boil then add chopped vegetables (do not add peas yet). Add seasonings next. Let boil for 10 minutes or until the carrots are tender. While the soup is boiling make pasta noodles. Mix ingredients together adding flour a little at a time. Add flour until it is stiff cookie dough texture. Roll into ball on a floured counter. Roll out flat to 1/8 inch thick or thinner. Using a pizza cutter cut into 1/4" X 4" pieces. Let dry on counter until the soup is finished cooking. Add chicken to soup. Boil noodles in a separate sauce pan for 4 min. Rinse and the add to soup with peas just before serving.

Serves 6+

\*Double Recipe and share with a friend!



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**A FRIEND IS LIKE A RECIPE.**



All you need is a good one and  
you hold on to it forever.