



## *Garden Fresh Farm Recipes*

# Chicken Noodle Soup

Homemade Chicken Noodle Soup from scratch is healthy and perfect for a cold winter night or when you're feeling under the weather. This chicken soup is the absolute best kind of comfort food there is.

### Ingredients:

Chicken back, neck, wings and discards  
1 medium onion, cut into medium dice  
2 cups cooked cubed chicken  
1 large carrot, peeled and sliced 1/4-inch thick  
2 celery stalk, sliced 1/4-inch thick  
1 cups hearty egg noodles  
Salt and black pepper to taste  
6 cups can chicken broth

### Directions:

Place the chicken parts in a large kettle and cover with water. Bring to a boil and let simmer for 1 hour. Turn off heat and let cool until you can handle the chicken. Keep chicken broth in kettle. Remove any meat from the chicken parts and add to broth in kettle. Discard fat, skin and bones.

Put remaining ingredients, except noodles, in the kettle and heat on stovetop until the vegetables are cooked tender. In the last 30 minutes of cooking add the egg noodles.

