

# CLASSIC CHICKEN NOODLE SOUP.



On a cold winter's evening there's nothing quite as heartwarming as a cup of soup and toast. This classic chicken noodle soup recipe combines simple ingredients to create a hearty, delicious soup that's sure to impress your family and friends.

## INGREDIENTS:

1 whole chicken (insides removed)  
4 carrots, halved  
4 stalks celery, halved  
1 large onion, halved  
Freshly chopped parsley  
1 cup of chicken stock  
Enough water to cover the chicken and vegetables  
salt and pepper to taste  
500g noodles of choice

## METHOD:

Place the chicken, carrots, celery, and onion in a large pot. Add the stock and enough cold water to cover the chicken and vegetables.

Bring to a boil over medium heat, add the parsley and reduce the heat to low. Simmer, uncovered, until the meat falls off the bone: approximately 90 minutes. Skim off foam every so often, as needed.

Remove the chicken from the pot and let it sit until cool enough to handle. Chop meat into pieces and discard the skin and bones.

Strain out the vegetables, reserving the stock. Rinse the soup pot and return the stock to the pot. Chop vegetables into smaller pieces. Return the chopped chicken and vegetables to the pot.

Add in your noodles and cook for a further 10 - 12 minutes.

Season with salt and pepper and serve.

