



**TIGER**  
**X**LIFE  
— GOURMET —

Try this seasoning on  
grilled corn on the cob!

# CHICKEN SOUP

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**20**  
minutes  
**PREP**  
**TIME**

**60**  
minutes  
**COOK**  
**TIME**

**8**  
**TOTAL**  
**SERVINGS**

## INGREDIENTS

### **2T Chicken Soup seasoning**

2 lbs bone-in chicken breasts

2 tsp kosher salt

4 cups chicken broth

4 cups water

2 cups carrots, medium diced

2 cups celery, medium diced

2 cups onions, medium diced

2 garlic cloves, minced

8 oz egg noodles

1T + 1 tsp olive oil, divided

## INSTRUCTIONS

Clean chicken, pat dry, and season heavily with kosher salt on both sides.

Preheat a stockpot over medium high heat and add 1T olive oil. Sear chicken for 10 minutes on both sides or until chicken is golden brown.

Add chicken broth and water to the pot and bring to a boil. Lower heat, cover, and simmer for 10 minutes. Remove chicken and set aside to cool. Skim fat from broth.

In a separate skillet over medium heat, add 1 tsp olive oil. Add carrots, onions, celery, and garlic to the skillet. Season with 2T Chicken Soup seasoning and sauté for 10 minutes.

While vegetables are cooking, remove chicken skin and discard. Shred meat. Add shredded chicken and cooked vegetables back to the pot, cover, and simmer on low for 15 minutes.

Cook egg noodles to package instructions and drain. Add egg noodles to individual serving bowls and top with chicken soup.

**Suggested Sides:** saltine crackers, cheddar biscuits

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