



Chicken Noodle Soup

YIELD: 6-8 SERVINGSTIME: 2 H AND 30 MIN

Ingredients

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- 2 bone-in skin-on chicken quarters
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- 4 chicken wings
 - 2 carrots, cut into 1 ½ inch pieces
 - 2 zucchini, cut into 1 ½ inch pieces
 - 2 medium yellow onions, peeled
 - 1 golden potato, peeled and cut in half
 - 4 celery stalks with leaves, roughly chopped
 - ½ bunch dill and ½ bunch parsley, tied into a bouquet with butcher's twine
 - 1 parsley root, parsnip or celery root, peeled and cut into 1 ½ inch pieces
 - 2 teaspoons ground sea salt
 - ¼ teaspoon ground black pepper
 - 12 ounces store-bought wide or thin egg noodles
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Preparation

- STEP 1

Place the chicken quarters and wings into a large pot and cover with water. Bring to a boil over high heat. Turn off the heat and drain the water and scum from the pot.

- STEP 2

Return the chicken into the pot, and add the remaining ingredients including, the carrots, zucchini, whole onions, potato, celery, dill and parsley, parsley root and salt and pepper. Cover the ingredients with enough water to reach about 1-2 inches below the top edge of the pot.

- STEP 3

Place the pot over high heat and bring it to a boil. Place a lid on the pot, reduce the heat to low and cook the soup on a simmer for 2 hours.

- STEP 4

Before serving, discard the parsley and dill bouquet from the soup.

- STEP 5

Cook the noodles as per the instructions on the package. Add the cooked noodles into the soup immediately before serving.

- STEP 6

Serve the chicken noodle soup hot.