

Chicken Noodle Soup



2 ½ quarts chicken broth
1 large onion, chopped
2 carrots, peeled and sliced
2 stalks celery, sliced
1/4 cup flat-leaf Italian parsley, chopped
2-3 sprigs fresh thyme, leaves only
2 cups cooked chicken, chopped
4 cups medium egg noodles
1 tblsp. salt
Freshly ground pepper

Combine first 6 ingredients in a large pot and bring to a boil over medium-high heat. Lower the heat a bit but keep the soup at a steady, strong bubble. Cover and cook for 10 minutes or until carrots are beginning to soften. Add the chicken, egg noodles, salt and pepper and cook for 10 minutes or until noodles are done.

Homemade Chicken Stock:

1 3 ½ to 4 pound chicken
2 stalks celery
2 carrots
1 to 2 cloves garlic
1 large yellow onion, halved
3-4 sprigs flat leaf Italian parsley
2-3 sprigs fresh thyme
1 tsp. peppercorns
Water

In a large stock pot or roasting pan, combine all ingredients. Bring to a boil and quickly reduce to low heat. Maintain a slow simmer and cook for two hours. Remove chicken to a

plate, cover and store in refrigerator. Strain all the vegetables from the broth and discard them. Store the broth in a covered container in the refrigerator until ready to use.

Enjoy!

--Never Enough Thyme
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