

CHICKEN SOUP FOR YOUR...BOWL



Chicken soup warms your soul when you're sick or have a cold!

Bakers Buzzin
CHILDREN. LOVE. COOKING.











Ingredients

- 4 cups (32 oz) chicken broth
- 1/2 fresh chicken breast, cooked and cubed
- 1 carrot peeled and sliced
- 1 stalk celery washed and sliced
- 1/4 yellow onion diced
- 2 garlic cloves minced
- 1/2 Tbsp chopped fresh parsley
- 1 Tbsp butter
- 1 bay leaf
- 1 cup wide egg noodles
- Salt and Pepper



Instructions

-  Fully **wash** all fresh ingredients
-  To a medium sized pot over medium high heat, melt butter and add garlic, onion, carrots and celery.
-  Sauté vegetables until softened slightly, about 4-5 minutes. Reduce heat if veggies are browning
-  Add broth, cubed chicken, parsley and bay leaf. Bring to a boil over high heat.
-  Cover and reduce heat to low. Simmer for 10 minutes.
-  Add egg noodles, and continue to simmer cover an additional 10-15 minutes until noodles are cooked and vegetables are cooked through and soft.
-  Check flavor adding salt and pepper to taste.
-  Serve immediately with your favorite fresh bread. Enjoy! (Recipe serves 4)