



Oma's Easy Chicken Noodle Soup Recipe

Ingredients for Chicken Stock:

- 1 chicken (cut into pieces)
- 5 - 6 cups water
- 1 tsp Vegeta (or salt)
- ½ tsp pepper
- 1 - 2 stalks celery, chopped
- 1 onion, quartered
- 1 - 2 carrots, chopped
- 1 - 2 parsnips, leek stalks, etc.

Instructions for Chicken Stock:

1. Remove visible fat from chicken.
2. Put chicken into large pot and cover with water.
3. Add remaining ingredients. Bring to boil. Reduce heat, cover, and simmer about 1 hour until chicken is tender. Occasionally skim foam from top during simmering time.
4. Remove chicken pieces. Strain cooking liquid through sieve, saving liquid and discarding vegetables.
5. Return stock to pot to continue cooking Chicken Noodle Soup below or refrigerate until needed. Skim fat off top if desired. You can also freeze stock for later use. Remove meat from chicken pieces. Remove nice large pieces for another meal (if desired.) Use smaller pieces for soup.

Ingredients for Chicken Noodle Soup:

- About 5 cups of above Chicken Stock
- 2 ribs celery, sliced
- 2 carrots, sliced
- 1 onion, chopped
- 1 - 1½ cups egg noodles
- 1 - 2 cups of chicken meat
- Vegeta, salt, pepper as needed
- parsley for garnish

Check out www.justlikeoma.com for more German recipes

Instructions:

1. To the stock, add vegetables and bring to boil.
2. Simmer until vegetables are almost tender, about 15 minutes.
3. Add egg noodles and simmer about 8 - 10 minutes until noodles are tender.
4. Return chicken meat to soup.
5. Season with additional Vegeta or salt and pepper. Garnish with chopped parsley.

Hints:

- When making the soup, you can also add mushrooms, cauliflower, broccoli, peppers, etc. Each additional vegetable adds a different flavor to the finished soup - each absolutely delicious! (it's a great way to clean out the veggie drawer!)
- Instead of egg noodles, you can use pasta. Small shapes work best - and the kids love them.
- Turn this easy chicken noodle soup recipe into a chicken rice soup by using about $\frac{3}{4}$ cup long-grained rice with the veggies and simmer about 20 - 25 minutes or take a look at this chicken rice soup recipe.