

# Chicken Noodle Soup

Makes 8 cups | 8 servings | Grains | Vegetables | Protein

## Ingredients

- 5-6 cups chicken broth
- 2 12.5oz cans canned chicken, drained and rinsed
- ½ pound carrots, shredded or 8 oz canned
- 2 stalks celery, diced
- 1 small onion, diced
- 2 teaspoons parsley
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 2 cups uncooked egg noodles

## Directions

1. Wash hands with warm, soapy water.
2. In a saucepan, combine 5-6 cups of chicken broth and canned chicken over medium heat.
3. Bring to a boil, then reduce heat and simmer for 10 minutes.
4. Add vegetables and seasonings. Cook for 5 minutes.
5. Add uncooked egg noodles and cook for 15 minutes until noodles are tender.



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