

# Chicken Noodle Soup



## Ingredients

- 12oz Bowtie Noodles
- 4 TBS Chicken Bouillon (or to taste)
- Salt and Pepper
- 1 Whole Chicken
- 6 Carrots
- 1 Onion
- 1 Bunch of Celery (with leaves)
- Mince Garlic (approx. 6 cloves)

## Directions

1. Remove everything from the cavity of the chicken and wash. Cut off all excess fat.
2. Chop onion into large pieces.
3. Chop celery into small chunks, saving leafy part.
4. Peel and chop carrots into small coins.
5. Place washed chicken into large pot, breast side down. Add in chopped onion, leafy parts of celery and minced garlic. Fill pot 1" from top with water. Add salt and pepper for flavoring.
6. Boil chicken on medium-high for 1 hour, flipping chicken over for the last 20 minutes.
7. Remove chicken from pot; strain broth and save the liquid. Throw away strained onion and celery pieces.
8. Shred chicken into bite-sized pieces, removing skin.
9. Return saved broth to pot, add in shredded chicken, chopped carrots and celery pieces.
10. Fill pot with water 1" from top again, add in chicken bouillon, stir.
11. Cook on medium for 30 minutes.
12. Add in noodles and cook until al dente.