



KATHERINE'S EASY CHICKEN NOODLE SOUP RECIPE

What You Need

- 1 Lb. chicken (cooked and cut into bite sized pieces)
- 1 Lb. noodles (fresh, frozen or dry)
- 4 Cups chicken broth
- 1 1/4 Cup milk (optional)
- 1/4 Cup flour

- 1 Cup onions (chopped)
- 1 Cup carrots (chopped)
- 1 Cup celery (chopped)
- 3 Tbsp. parsley (chopped)
- 1 tsp. Dried thyme
- 1 tsp. Dry rosemary
- Salt and pepper to taste
- Large soup pot
- Large saucepan
- Bowl
- Whisk

Before You Start: Prepare noodles according to directions and set aside

Lets Make It!

Combine broth and vegetables in soup pot and bring to a boil over medium high heat (cook for about 10 minutes or until the vegetables are tender). Reduce heat and add parsley, thyme, rosemary and chicken. Let simmer uncovered for 20 minutes. In a small bowl whisk together milk and flour then pour into soup and stir well to combine (add more milk if desired) and noodles, stir to combine and continue cooking for about 3 minutes (until noodles are hot).

Serves 4

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