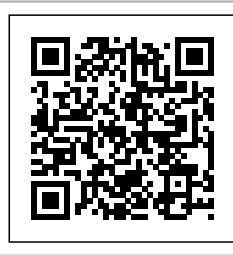


Classic Chicken Noodle Soup



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Recipe by: Laura Vitale

Prep Time: 15 minutes

Cook Time: 4 hours 0 minutes

Ingredients

For the stock:

- 4-1/2 lb Whole Chicken, Cleaned
- 3 Parsnips, roughly chopped
- 3 Carrots, roughly chopped
- 4 Stalks of Celery, halved
- 2 Onions, halved
- 1 Head of Garlic, halved
- Handful of Parsley
- Salt and Pepper
- Olive Oil
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For the remaining soup:

- 2 Carrots, peeled and diced
- 2 Parsnips, peeled and diced
- 2 Stalks of celery, diced
- 6oz of Egg Noodles
- 1/4 cup of Fresh Parsley, finely minced
- 1/4 cup of Fresh Dill, finely minced
- 1/4 cup of Chopped Chives

1) Preheat your oven to 425 degrees, place your whole chicken in a cast iron skillet or roasting pan, pat it dry with a piece of paper towel, drizzle with a touch of olive oil and season well with salt and pepper, stuff an onion in the cavity and roast for about an hour or until deeply golden brown.

2) Fill a large stock pot with water, add the roughly chopped parsnips, carrots, onions, celery, parsley, garlic, salt and pepper and your roasted chicken (make sure the chicken is submerged in the water) partially cover, bring to a boil, reduce the heat to low and simmer for a couple hours.

3) After a couple hours, remove the chicken and all veggies from the broth, shred the chicken, add it back in the stock along with all the finely diced carrots, celery and parsnips, simmer 20 minutes, add the egg noodles, cook until tender, adjust the seasoning to taste, serve with a combo of the fresh parsley, dill and chives.

