

Chicken Noodle

6 Chicken breasts

1 lrg. Yellow Onion (chopped)

or use 2 pkgs.

4-5 Stalks Celery (chopped)

frozen onion,

4-5 Carrots (chopped)

carrot, celery

6 Cloves Garlic (minced)

1 pkg. Kluski Egg Noodles

1 stick butter

4 Qrts. Chicken broth

1 Tbls. Poultry Seasoning

1 Tbls. Thyme

2 Tbls. Coriander

1 pinch each of basil, oregano & crushed red pepper

3 Bay leaves

1 Tbls. Lemon Juice

1) Melt butter in soup pot add onion, carrot and celery and cook until tender. Add garlic and cook 2-3 mins more.

2) Add broth and bring to a boil, add chicken and cook 20-25 mins or until cooked all the way through.

3) Reduce heat and remove chicken, let cool then shred. Return chicken to soup pot, add seasonings and bay leaves.

4) Simmer 5-10 mins, add uncooked noodles and continue to simmer 10-15 more mins or until noodles are done. Discard bay leaves, add lemon juice and season with salt & pepper.