The Best Chicken Soup Ever

Jacob · 30/09/2024



Prep Time

2 hrs 35 mins

Dificult

Medium

Servings

8

Description

This chicken soup with spices and herbs is what my grandmother would make when we didnt feel well I have doctored it up a bit

Ingredients

— - 1 (2 to 3 pound) whole chicken - 10 cups water

— or as needed to cover - 3 stalks celery with leaves

— chopped and separated - 1 pound baby carrots - 2 onions

— chopped - 2 (14.5 ounce) cans low-sodium chicken broth - 2 cubes beef bouillon

— crumbled - 1 packet chicken noodle soup mix - 5 black peppercorns - 2 bay leaves - 1 pinch dried thyme - 1 pinch poultry seasoning - 1 pinch dried basil - 1 pinch dried parsley - 1 (8 ounce) package farfalle (bow tie) pasta

Instructions

1. Place chicken into a large pot; cover with water. Add celery leaves. Bring to a boil
2. then reduce heat and simmer until chicken is cooked through
3. 30 to 40 minutes. Remove chicken from the pot and place in a bowl until cool enough to handle. Meanwhile
4. strain cooking liquid
5. discard celery leaves
6. and return cooking liquid to the pot. Place carrots
7. onion
8. celery stalks
9. chicken broth
10. bouillon
11. and soup mix into the pot and bring to a simmer over medium heat. Add peppercorns
12. bay leaves
13. thyme
14. poultry seasoning
15. basil
16. and parsley. Bone chicken; cut meat into bite-sized pieces and add to the pot. Simmer until vegetables are tender and flavors are well blended
17. about 90 minutes. Stir in pasta; cook until noodles are tender yet firm to the bite
18. 10 to 15 minutes. Serve hot.