Awesome Chicken Noodle Soup

Jacob · 30/09/2024



Prep Time

2 hrs 35 mins

Dificult

Medium

Servings

12

Description

This homestyle chicken noodle soup made with boiled chicken homemade stock vegetables and egg noodles is sure to cure what ails you Serve a small bowl as a starter course or a larger bowl with salad and bread as the main meal This freezes well

Ingredients

- - 1 (4 pound) whole chicken
- cut into pieces - 1 gallon water - 1 pound whole carrots - ? bunch celery
- trimmed - 1 large onion
- peeled and halved - 3 tablespoons chopped lemongrass (Optional) - 3 large bay leaves - 10 whole black peppercorns - 1 pound carrots
- peeled and sliced - ? bunch celery with leaves
- sliced
- divided - ¼ cup chicken soup base - 1 (8 ounce) package dry egg noodles

Instructions

1. Place chicken into a large stockpot and pour in water. Bring to a boil over high heat. Reduce the heat
2. cover
3. and simmer
4. skimming fat as needed
5. for 30 minutes. Add whole carrots
6. whole celery
7. onion half
8. lemongrass
9. bay leaves
10. and peppercorns. Cover and simmer for 1 hour; chicken should no longer be pink at the bone and the juices should run clear. An instant-read thermometer inserted into the thickest part of the thigh
11. near the bone
12. should read 165 degrees F (74 degrees C). Transfer chicken to a platter and let sit until cool enough to handle. Strain stock
13. discarding solids. Return strained stock to the pot and set over high heat. Stir in sliced carrots
14. sliced celery (not the leaves)
15. and chicken base. Bring to a boil
16. then reduce the heat
17. cover
18. and simmer until carrots are tender
19. about 20 minutes. Meanwhile
20. remove and discard skin from cooled chicken. Chop meat into bite-sized pieces. Add noodles and celery leaves to the pot; simmer until noodles are tender yet firm to the bite
21. about 10 minutes. Stir in chicken and cook until heated through
22. 3 to 5 minutes. Recipe Tip If you like a lot of noodles
23. use a whole pound.