



Hearty Chicken Vegetable Soup I

Jacob · 30/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

40

Description

This thick and hearty chicken soup makes a great meal on those cold winter days Try different types of pasta like bow ties elbow macaroni shells rotini spiral etc This soup can not be beat when served with fresh thick sliced bread on the side

Ingredients

- - 1 (3 pound) whole chicken - 1 onion
- cut into thick slices - 5 stalks celery
- thickly sliced - 1 tablespoon salt - 1 teaspoon packed fresh basil leaves - 1 teaspoon coarse ground black pepper - 5 carrots
- sliced - 1 yellow squash
- thinly sliced - 1 zucchini
- thinly sliced - 1 pound fresh mushrooms
- sliced - 1 red bell pepper
- sliced - 12 ounces fresh tortellini pasta - 2 tablespoons chicken soup base - 2 cups uncooked egg noodles

Instructions

1. Place chicken
2. onion
3. celery
4. salt
5. basil
6. and pepper in a 10 quart stock pot. Fill stock pot with water until ingredients are fully covered and bring to a boil. Let simmer for 1 and 1/2 hours or until chicken is tender. Remove chicken from pot with slotted spoon and set aside for later. Add carrots
7. squash
8. zucchini
9. mushrooms
10. red pepper
11. tortellini
12. chicken soup base and uncooked noodles to stock pot and increase temperature to medium heat. While noodles and vegetables are cooking
13. tear chicken apart from bones. Cut up into pieces and add to soup in stock pot. Be sure to add additional water if ingredients are not fully covered. Bring to a boil
14. then reduce to a simmer for about 10 minutes or just until noodles are cooked. Enjoy