



Simple Stovetop Amish Chicken

Oscar · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

In my family we call this simple stove top recipe for chicken Chicken Pot Pie It is not very pie like but a very classic GermanAmish dish This is one of my very favorites I learned to make it with my mom when I was little this will be the first time I wrote it down I have had it before with carrots which I do enjoy but I prefer it best when it is very simple This is a very inexpensive dish

Ingredients

- - 1 (2 pound) roasting chicken - 8 cups water
- or as needed - 1 (28 ounce) can low fat
- low sodium chicken broth - 3 large baking potatoes
- peeled - 1 (10 ounce) package wide egg noodles - 1 teaspoon salt-free seasoning blend - salt and pepper to taste

Instructions

1. Place the chicken into a large pot
2. and fill with enough water to cover it. Bring to a boil
3. cover
4. and cook over high heat until chicken is easily removed from the bone
5. about 35 minutes. Turn the chicken over once during this time so it will cook evenly. Cutting the chicken into pieces can speed up the cooking process a bit. While the chicken is cooking
6. cut two of the potatoes into large chunks
7. and the other potato into very small cubes. When the chicken is cooked
8. remove it from the water. Pull off the skin
9. and place all of the chicken meat in a separate dish. Pull the meat apart in long shreds. Reserve the cooking water in a separate container. Discard chicken skin and bones. Pour the chicken broth into the pot
10. and add potatoes
11. chicken
12. salt
13. and pepper. Pour in 2 to 3 cups of the reserved water. Bring to a boil
14. and cook for about 15 minutes
15. until potatoes start to soften. Add 3 more cups of the chicken water
16. and the noodles. Season with salt-free seasoning blend
17. salt
18. and pepper. Cover
19. and simmer over medium-low heat until the noodles are tender and small potato pieces have dissolved.