**CHICKEN NOODLE SOUP**

**Ingredients:**

4 c. chicken broth (use some from the canned chicken)

2 c. water

Whole chicken in a can, use ½ of the chicken

2½ c. egg noodles, cooked and drained

1 Tbsp and 1 ½ tsp. vegetable oil

1 large onion, cut into small dice

1 large carrot, peeled and sliced

1 large stalk celery, sliced

1/2 tsp. salt

1/4 tsp. pepper

1/4 tsp. thyme

**Directions for Broth:**

1. Bring broth and water to a simmer over medium-high heat in a large stock pot.
2. Meanwhile, separate chicken meat from skin and bones; reserve meat.
3. Add skin and bones to the simmering broth.
4. Reduce heat to low, partially cover with lid and simmer 20 minutes.
5. Strain broth through a colander into a large bowl; reserve broth and discard skin and bones.

**Directions for Noodles:**

1. Bring water to boil in 3-quart saucepan.
2. Add noodles and bring to second boil.
3. Cook noodles for about 8 minutes.
4. Drain and set aside.

**Directions for Vegetables:**

1. Heat the oil in a large non-stick frying pan.
2. Sauté the onions, carrots and celery in oil for 10 minutes.
3. Remove pan from heat and set aside.

**Combine all together:**

1. In the large stock pot, combine the simmered broth, cooked noodles, sautéed vegetables, chicken, salt, pepper, and thyme.
2. Bring to a simmer and serve.

Makes 4 – 6 servings