

Chicken Noodle Soup Recipe

Ingredients:

- 1 chicken whole, no skin, cut up
- 2 medium Carrots — peeled and chopped
- 1/2 cup onion — peeled and chopped
- 2 Stalks celery — coarsely chopped
- 2 1/2 teaspoon Salt
- 2 teaspoon parsley
- 3/4 teaspoon oregano
- 1/2 teaspoon basil
- 1/4 teaspoon Poultry seasoning
- 1/4 teaspoon Pepper
- 1 Bay leaf
- 2 qt Water
- 2 1/2 cups egg noodles or noodles of your choice (I use angel hair)

Directions: Place the first 4 ingredients in a 3 1/2-quart slow cooker in the order listed. Combine salt and the next 6 ingredients; sprinkle over vegetables. Add 6 cups water; cover and cook on low setting for 8 to 10 hours. Remove chicken and bay leaf; add remaining 2 cups water. Stir in noodles and cook, covered, on high setting for 20 minutes. Meanwhile remove bones from chicken and cut chicken into bite-size pieces. Add to slow cooker, stir to mix. Cook for 15 minutes on high setting, covered or until noodles are tender.

Makes 3 1/4 quarts. Entire Recipe makes 13 servings @ 1 cup, 1 point, 2 points plus

