Homemade Chicken Soup

From the Kitchen of giggleFritz and Co.

Prep Time: 25 min Cook Time: 34 min

Ingredients:

32oz (4cups) chicken broth 1 bay leaf (I don’t use)

2 cups water ¼ tsp pepper (or less)

1 medium carrot, peeled and diced 2 cups cooked chicken or turkey, chopped

1 medium rib celery, diced 1 cup flat noodles, or noodles of choice

1 medium onion, cut into thin wedges 2 Tbsp fresh parsley, or 1 Tbsp dried parsley

1 tsp dried marjoram, or oregano

1. In a large sauce pan, combine chicken broth, water, carrot, celery, onion, marjoram, bay leaf, and pepper. Bring to a boil. Reduce heat; cover and simmer 10 minutes.
2. Increase heat to medium-high; return to a boil. Add chicken or turkey, noodles, and parsley. Return to a boil. Reduce heat to medium. Cook, loosely covered, 15-20 minutes or until noodles are tender. Remove and discard bay leaf.