

The Lady's

Chicken Noodle Soup



10 servings



30 mins

INGREDIENTS

- 4 bay leaves
- 3 chicken bouillon cubes
- 1 peeled and diced onion
- 1 tsp Lemon Pepper Seasoning
- 3 cloves minced garlic
- 1 (2 1/2 to 3 lb) cut up whole chicken
- 1 1/2 to 2 tsp Italian seasoning
- 3 1/2 quarts water
- 2 cups sliced carrots
- 2 cups sliced with leafy green tops celery
- 2 1/2 cups uncooked egg noodles
- 3 TBsp chopped, plus more fresh parsley
- 1 cup grated (optional) Parmesan cheese
- 3/4 cup (optional) heavy cream
- 1/3 cup cooking sherry
- 1 cup sliced rinsed and drained mushrooms
- 2 tsp chopped fresh rosemary
- seasoned salt and pepper to taste

DIRECTIONS

For the stock:

- Add bay leaves, bouillon, onion, carrot, celery, lemon pepper seasoning, garlic, chicken, Italian seasoning, salt and pepper and water to a soup pot.
- Simmer for about 15 minutes. Remove and discard bay leaves. You should have approximately 3 quarts of stock.

For the soup:

- Add egg noodles and cook according to directions on package.
- When noodles are done, add chicken, mushrooms, parsley, sherry and rosemary.
- Add Parmesan and cream, if using. Cook for another 2 minutes.
- Adjust seasoning, if needed, by adding seasoning salt and pepper.

Enjoy along with a nice hot crusty loaf of French bread.



Adapted from pauladeen.com

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