

PATTY SCARDINO'S HOMEMADE CHICKEN NOODLE SOUP

*2-3 lbs skinless chicken thighs and drumsticks bone in
3 cloves minced garlic
1 medium onion diced
2 stalks celery diced
1 C carrots diced
2-3 sprigs fresh dill
6 cups water
1 can baby sweet peas drained
Salt and Pepper to taste
1 pkg egg noodles
Yield: 6-8 servings

Fill large pot or Dutch oven 2/3 full with water. Drop in chicken parts, onion, garlic, celery, carrots, dill salt and pepper.

Cover and bring up to a boil, then take down to a simmer. Cook for 1 hour. After an hour, check seasonings and adjust to taste. Add can of drained peas and cook an additional 20-30 mins.

Remove chicken parts from pot and let cool slightly. In the meantime, cook the noodles separately.

Remove the chicken from the bones with a fork. Add chicken back to pot. Discard bones and grizzle.

Check the seasoning of the soup, and ladle over drained egg noodles. I like to serve it the Italian way - with parmesan cheese and some cracked red pepper.

When storing the leftovers in the fridge, keep the noodles separate as they will absorb the broth and get "mushad". Soup freezes very well, and you can put noodles in with the soup if freezing it.

*I like to remove the skin from chicken parts as it lightens up the recipe, but make sure you use chicken on the bone, as the bone broth enhances the flavor of the soup.

(You can also throw in some chicken breasts and let them poach in the liquid. They make a nice chicken salad – just chop them up, add mayo, onions and celery and some fresh dill.)

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