

## **Grandma's Chicken Soup**

### **Ingredients**

- 2 1/2 cups wide egg noodles
- 1 teaspoon vegetable oil
- 12 cups chicken broth
- 1 1/2 tablespoons salt
- 1 teaspoon poultry seasoning
- 1 cup chopped celery
- 1 cup chopped onion
- 1/3 cup cornstarch
- 1/4 cup water
- 3 cups diced, cooked chicken meat

### **Preparation**

1. Bring a large pot of lightly salted water to a boil. Add egg noodles and oil, and boil for 8 minutes, or until tender. Drain, and rinse under cool running water.
2. In a large saucepan or Dutch oven, combine broth, salt, and poultry seasoning. Bring to a boil. Stir in celery and onion. Reduce heat, cover, and simmer 15 minutes.
3. In a small bowl, mix cornstarch and water together until cornstarch is completely dissolved. Gradually add to soup, stirring constantly. Stir in noodles and chicken, and heat through.

## **Halfway Homemade Chicken Noodle Soup**

You can throw all the ingredients (except green onions) in a slow cooker and cook on HIGH for a couple of hours or bring to a gentle boil in a saucepan over the stove, cover the saucepan and simmer for an hour.

### **Ingredients:**

- 2 Ready to Serve cans (about 14 ounces each) of chicken noodle soup
- 1 1/2 cups shredded or cubed boneless, skinless roasted or grilled chicken breast
- 1 cup shelled frozen edamame
- 1/2 cup chopped carrots
- 2 tablespoons chopped green onions

### **Preparation:**

1. Add all of the ingredients, except the green onions, to a slow cooker. Set the slow cooker on HIGH, cover, and let simmer for around 2 hours. If you would rather use the stove, add the ingredients to a medium saucepan, bring to a gentle boil, and reduce heat to a simmer. Cover the saucepan and simmer for about an hour.
2. Ladle soup into individual bowls and sprinkle green onions over the top.

## **Creamy Chicken Noodle Soup**

This is a creamy version of chicken noodle soup.

### **Ingredients:**

- 5 cups of broth (I always use one of those boxes of Swanson's broth and a cup of water)
- 2 whole boneless chicken breasts
- carrots-chopped
- onion-chopped
- 1 can of cream of chicken soup
- 1 bag of egg noodles

### **Preparation:**

Cook the chicken in the broth for 10 minutes. Remove chicken and cool the meat. While meat is cooling add onions and carrots to the broth and cook. Dice chicken and add to broth. Add noodles and cook until tender. Add the canned soup, stir in and heat through.