

Chicken & Noodle Soup



INGREDIENTS

- 1.6kg whole chicken
- 4L water
- 1 medium brown onion, chopped coarsely
- 2 trimmed celery sticks, chopped coarsely
- 2 medium carrots, chopped coarsely
- 2 cloves garlic, crushed
- 2 bay leaves
- 10 black peppercorns
- 1 medium parsnip, chopped coarsely
- 125g tagliatelle noodles
- 2 tbsp coarsely chopped fresh flat-leaf parsley
- 1 tbsp coarsely chopped fresh dill

SERVES 6.

DIRECTIONS

1. Combine chicken with the water, onion, celery, carrot, garlic, bay leaves, and peppercorns in a large saucepan. Bring to a boil; simmer, uncovered, 1 1/2 hours, skimming fat from surface occasionally. Once cool enough, strain pot to separate broth from chicken and vegetables.
2. When chicken is cool enough to handle, remove and discard skin and bones; chop meat finely.
3. Return chicken, vegetables and broth to same cleaned pan, bring to a boil. Add parsnip; simmer, uncovered, for about 30min or until just tender.
4. Add pasta; cook, stirring, about 10min or until tender.
5. Just before serving, stir parsley and dill into soup.

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