

# CHICKEN NOODLE SOUP

Cookery Principle:      Soup cookery  
                                    Chicken cookery

## Ingredients:

125 ml cooked chicken  
                                    thigh  
250 ml chicken broth  
500 ml water  
 $\frac{1}{2}$  carrot  
 $\frac{1}{2}$  stalk celery  
60 ml onion  
10 ml chicken bouillon  
60 ml egg noodles  
5 ml parsley

## Equipment:

French knife  
cutting board  
large saucepan  
wooden spoon  
dry measures  
small measures  
metal spatula  
liquid measure

## Method:

### Day 1:

1. Preheat oven to 375°F. Grease casserole dish with shortening.
2. Cook chicken about 35 - 40 minutes until juices run clear.

### Day 2:

1. Heat chicken broth and water in large saucepan until steaming.
2. Dice vegetables (0.5 cm square) and add to broth.
3. Dice cooked chicken and add to broth.
4. Add bouillon to broth.
5. Heat soup to boiling, then reduce heat and simmer for 15 minutes.
6. Stir in noodles and simmer uncovered for 7 - 10 minutes until noodles and carrots are tender. Sprinkle with parsley.

\* Note: May need to add salt to taste.