

Serves:

6-8

Everything Herbal by Cheryl Jabz

Bubbie's Chicken Noodle Soup

A warm hug in a bowl!

INGREDIENTS

- ♥ 2 boneless, skinless chicken breasts
- ♥ 4 cups water
- ♥ 4 cups chicken broth
- ♥ 7-10 chicken bouillon cubes (adjust to taste)
- ♥ 3-4 carrots, sliced
- ♥ 3-4 celery stalks, sliced
- ♥ 1 medium onion, diced
- ♥ Salt and black pepper, to taste
- ♥ 8-12 ounces egg noodles

INSTRUCTIONS

- 1 Place the chicken breasts in a large soup pot with the 4 cups of water.
- 2 Bring to a boil, then reduce heat and simmer for about 1 hour, or until the chicken is tender and fully cooked.
- 3 Remove the chicken from the pot and let it cool slightly. Cut or shred into bite-sized pieces.
- 4 Add the chicken broth, carrots, celery, and onion to the pot.
- 5 Stir in the chicken bouillon cubes, adding enough to create a rich, flavorful broth.
- 6 Season with salt and black pepper to taste.
- 7 Return the chicken to the pot.
- 8 Simmer for 20-30 minutes, until the vegetables are tender.
- 9 Meanwhile, cook the egg noodles according to the package directions.
- 10 Serve the hot soup over cooked egg noodles, or stir the cooked noodles directly into the soup just before serving.

♥ *This recipe freezes well (freeze without the noodles for the best texture).*



Cheryl's Herbal Twist

(Optional)

For extra homemade flavor and wellness benefits, add:

- ♥ 1 teaspoon dried parsley
- ♥ ½ teaspoon dried thyme
- ♥ ½ teaspoon dried rosemary
- ♥ 1 teaspoon garlic powder
- ♥ ½ teaspoon onion powder

These herbs add warmth and depth while complementing the classic chicken soup flavor.



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