



## Basic Chicken Soup

Made with ♥ By Shannon

### Ingredients:

1 chicken carcass with a little meat on it  
5 carrots  
5 stalks of celery  
1 large yellow onion  
Salt to taste  
8 ounces wide egg noodles

### Directions:

1. Put chicken carcass in crock-pot. Cook on low for 12-24 hours. Strain liquid into stockpot or large Dutch oven.
2. Remove chicken from bones and add back to stockpot. Bring to a boil. Turn heat down to medium. Add chopped vegetables and cook until tender. 20-30 minutes.
3. While the vegetables are cooking, in a separate large saucepan cook noodles at the low end of recommended cooking time.
4. When the noodles and veggies are done, add noodles to soup. Stir to combine. Enjoy your Basic Chicken Soup.