



SLOW COOKER CHICKEN NOODLE SOUP

READY IN: 8hrs 20mins **YIELD:** 14 cups **SERVES:** 6 **UNITS:** US

INGREDIENTS

8 cups water or 8 cups canned chicken broth

1 cup carrot, cut into 1/4-inch slices

1 cup celery, cut into 1/4-inch slices

1 cup onion, chopped

1 garlic clove, minced

2 bay leaves

1/2 teaspoon dried thyme

4 teaspoons salt (to taste)

1/2 teaspoon fresh ground black pepper, to taste

1 (3 1/2 lb) roasting chickens

3 cups wide egg noodles, uncooked

DIRECTIONS

*In 4-1/2 to 6-quart slow-cooker bowl, combine water, carrots, celery, onion, garlic, bay leaves, thyme, 4 t salt, 1/2 t pepper.

*Place whole chicken on top of vegetables.

*Cover slow cooker with lid and cook as manufacturer directs on low setting 8 to 10 hours or on high 4-5 hours.

*Transfer chicken to cutting board. Discard bay leaves. Add noodles to slow-cooker; cover with lid and cook (on low or high) 20 minutes.

*While noodles cook, remove and discard skin, fat and bones from chicken; shred meat.

*Skim fat from soup and discard. Return chicken to soup to serve.