



# CHICKEN NOODLE SOUP

Operation BBQ Relief

## WHAT YOU NEED

Bones from 2 chickens  
2 Tbsp Oil  
1 Onion Diced  
1 Large Carrot Diced  
1 Rib of Celery Diced  
1 tsp Kosher Salt  
2 Bay Leaves  
1 Bullion Cube  
2 qts Water  
2 cups Cooked Noodles  
1 cup Pulled Chicken Meat, hot

## USEFUL TIP

This recipe is great quick way to make chicken noodle soup.

## PREPARATION

1. Heat the oil in a 4qt sauce pot over medium high heat.  
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2. Add the diced onion, carrots & celery. Saute the vegetables until they begin to soften.  
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3. Add the chicken bones, salt, bullion cube and bay leaves.  
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4. Add the water and turn the heat to high.  
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5. Let the stock come to a boil and then lower to a strong simmer and cook for 1 hour.  
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6. After 1 hour, carefully remove all the bones and the 2 bay leaves.  
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7. Add the pulled chicken and cooked noodles. Turn the heat up to a boil.  
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8. Taste and add more salt if desired.  
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9. Serve immediately.

SERVES 4 | PREP 2 min | COOK 1 hr 10 min | READY 5 min

