



Inspired by
American Cuisine

5

CHICKEN NOODLE SOUP

Makes 6 servings

Ingredients

- 1 pound thawed, boneless, skinless chicken breasts
- 6 cups water
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 tablespoons egg mix (or 2 eggs)
- 2 cups all-purpose flour

How to Make

1. Cut up chicken breasts and place in a large pot with enough water to cover. Add salt and pepper.
2. Bring chicken and water to a boil. Reduce to medium heat and continue to cook for about 20 minutes.
3. Set aside 1/4 cup (about 1 ladle full) of the broth in a large bowl to cool down.
4. To make the noodles, combine egg mix and flour in a medium-size bowl. While mixing the egg and flour, slowly add the 1/4 cup cooled broth until a dough is formed.
5. Roll the dough on a clean, dry, floured surface. Add more flour as needed to keep it from sticking.
6. Cut dough into 1/2 inch wide strips that are about 6 inches long.
7. Gently put the strips into the pot with the chicken. Stir every 5 minutes.
8. Cook until done (about 15 to 20 minutes over medium heat).
9. Be careful! Pot may boil over if lid is fully closed.