



SLOW COOKER CHICKEN NOODLE SOUP

From HarvardHomemaker.com

2 onions, chopped (or 1 large)

2-3 carrots, sliced (if you're in a hurry, you can dump in a bag of mini carrots)

2-3 stalks celery, chopped

2 t. salt

1/2 t. basil

1/4 t. thyme

3 T. dry parsley flakes

1 10 oz. package of frozen peas

1 fryer chicken (about 3 lbs or so) or bone-in chicken breasts with the skin on (I often do this since we prefer white meat). * Trim visible fat, remove insides, and rinse with water.

4 c. water + 1 chicken bouillon cube (sometimes I add an extra cup of water if the chicken is on the larger side)

1 c. wide noodles

Place all ingredients in a slow cooker except the noodles. Cover and cook on low 8-10 hours or high 4-6 hours. (If you have the time, I think it comes out better on low.) One hour before serving, remove chicken carefully from the crockpot (it may fall apart, so just do your best). Shred the meat from the bones, and return the chicken to the crockpot. Add the noodles and cook on high for one more hour.

Serve with crusty, warm bread. Freezes well, especially with the Alberto's noodles as described in this post. Hope you like it!