

# CHICKEN SOUP

Sauté onion, carrots, and celery in 1-2 tbsp olive oil or butter until onion is tender.

While roasted chicken is still warm, pull chicken from the bone into bite-size pieces. Add to vegetable mixture.

Add chicken broth and parsley. Season with salt and pepper to taste. Add any other seasonings you might like such as thyme, tarragon, McCormick's Mediterranean Spiced Sea Salt, or Yah's – see below.

If you'd like noodles, add at the end.

\*For the Roasted Chicken, the Provencal Chicken, EE page 231 makes this soup extra flavorful, but a grocery store roasted chicken works just fine too.

Freezes well.

## INGREDIENTS

*1 roasted chicken – plain or seasoned\**

*1 cup chopped onion*

*1 cup sliced carrots*

*1 cup sliced celery*

*8 cups chicken broth*

*1 cup chopped flat-leaf parsley*

*Butter or olive oil*

*Salt and pepper*

*Egg noodles, optional*

