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|  | **Ingredients** | **Step** |
| Hearty Chicken and Homemade Noodle Soup | **NOODLES**  1 1⁄4 cups  **flour**  2 **eggs**  3 Tablespoons  **water**  **SOUP**  3 cups  **water**  4 1⁄2 cups  low-sodium **chicken broth** (see notes)  2 **chicken breasts**, cooked and chopped  2 cups  **mixed vegetables**, fresh, canned, or frozen  1⁄4 teaspoon  **pepper** | 1. **For noodles**: Put flour in a medium bowl, make a well in center, and add eggs. Mix well. Add water 1 tablespoon at a time, until dough is stiff but easy to roll. 2. Place dough onto a floured surface. Roll dough to ½ inch thickness using a rolling pin or a sturdy, straight sided drinking glass or jar. 3. Cut into 1/4 to 1/2 inch strips, about 3-5 inches long. Let sit for 5-10 minutes. 4. **For soup**: In a large pot, add water and chicken broth; bring to a boil. 5. Add noodles a few at a time to water and chicken broth mixture. Bring the soup back to a boil. 6. Add chicken, vegetables, and pepper. Boil for 12-15 minutes or until noodles are tender. Serve warm. 7. Refrigerate or freeze within 2 hours. |