

SLOW-COOKED CHICKEN NOODLE SOUP

About 12 cups

The slow cooker can be a lifesaver for all of us. Sometimes it is the difference between getting a meal on the table and not. This is a light chicken noodle soup that is perfect for an afternoon meal on a lazy Sunday.

DO AHEAD

Start this dish at least 5 hours ahead of time, or up to 11 hours ahead of time to allow for cooking time—see step 2.

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| 2½ to 3 pounds chicken parts
(see Note) | 1 | tablespoon salt |
| 1 medium onion, chopped | 1 | teaspoon dried basil |
| 4 carrots, sliced | ½ | teaspoon ground black pepper |
| 2 celery ribs, sliced | ¼ | teaspoon dried thyme leaves |
| 2 tablespoons dried parsley flakes | 2 | cups uncooked wide egg noodles |
| | 2 | cups frozen peas (optional) |

1. Wipe the chicken pieces with damp paper towels and discard the towels immediately to avoid cross-contamination. Trim off excess skin and fat. Set aside.
2. Put the onion, carrots, celery, parsley flakes, salt, basil, pepper, and thyme in a large slow cooker. Place the chicken pieces on top. Add water to cover. Place the lid on the slow cooker and cook on low heat 8 to 10 hours or on high heat 4 to 6 hours.
3. Thirty to 60 minutes before serving, remove the chicken pieces with tongs. When they are cool enough to handle, remove the skin and tear the meat from the bones and shred it. Return the meat to the pot. Add the noodles and cover and cook on high heat for 30 to 45 minutes.
4. Just before serving, stir in the peas, if desired, until heated through. Season to taste with additional salt and pepper.

Note: You may use a whole chicken, cut up, or all breasts or all legs as desired.

CONVERSATION STARTER:

Thanks, everybody, for going to Aaron's game yesterday. Wasn't it awesome? What was your favorite play, Aaron?