



# Rich & Hearty Chicken Soup

**Prep Time:** 20 minutes  
**Cook Time:** 5.5 hours



## You Will Use

- 2 Carrots, peeled and sliced
- 1 Cup (250 mL) Onion, chopped
- 1 Cup (250 mL) Turnip, cut into 1 ½ inch pieces
- 1 Cup (250 mL) Sweet potato, cut into 1 ½ inch pieces
- 1 tsp (5 mL) Garlic, finely chopped
- 6 Chicken thighs, boneless and skinless
- ½ tsp (2.5 mL) Poultry seasoning
- 4 ½ Cups (1125 mL) Chicken broth
- 1 ¼ cup (310 mL) Egg noodles
- 2 Tbsp (30 mL) Butter
- ¼ Tbsp (3.75 mL) Dried parsley
- Salt & pepper (to taste)

## You Will Need

- Cutting board
- Knife
- Slow cooker
- Mixing spoon
- Measuring spoons
- Measuring cups
- Vegetable peeler
- Garlic press (optional)

## Tips and Tricks

- Chicken is cooked when internal temperature reaches 165°F (74°C).
- If you are using bone-in thighs, remove bones during Step 5.



carrots



onion



turnip



sweet potato



garlic



chicken thighs



poultry seasoning



chicken broth



egg noodles



butter

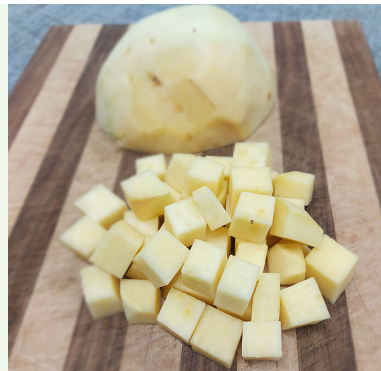


dried parsley



salt & pepper





1. Wash and prepare vegetables: (a) peel and slice carrots, (b) chop onion, (c) cut turnip, (d) cut sweet potato.



1. Wash and prepare vegetables (continued): (e) finely chop garlic.

2. Add vegetables, chicken thighs and poultry seasoning to slow cooker. Pour in broth.

3. Cover and cook on HIGH for 5 hours.



4. Remove chicken, set aside. Add noodles to slow cooker. Cook 30 minutes more or until noodles are tender.

5. Cut meat into bite size pieces and return to slow cooker. When noodles are cooked, stir in parsley and butter. Add salt and pepper to taste.

6. Serve in bowls and enjoy.