

Chicken Noodle Soup

Servings

4 people (estimated)

Description

Classic chicken noodle soup made with a whole stewing chicken, soup vegetables, onions and small pasta.

Ingredients

1 piece medium stewing chicken, oven-ready (one to two kilograms per chicken)

2 pieces onions

2 bunches soup vegetables

100 g pasta, such as small shell pasta

2 l water

1 pinch salt

1 pinch black pepper

1-2 tbsp cooking oil

Method

1. Use the prepared stewing chicken directly from its packaging; do not wash raw poultry. If necessary, pat it dry with disposable kitchen paper and discard the paper immediately. Place the stewing chicken in a sufficiently large pot. Pour 2 l of water into the pot with the chicken. Cover the pot with a lid and slowly bring the water to a boil. Reduce the heat and gently simmer the chicken with the lid closed for about 1.5 hours.
2. Carefully lift the cooked chicken out of the broth and place it on a large plate or board. Allow the chicken to cool briefly until it can be handled safely. Remove all the meat from the skin and bones. Cut or tear the chicken meat into smaller, bite-sized pieces as needed.
3. Peel the onions and cut them into small cubes. Thoroughly clean and wash the soup vegetables. Cut the carrots, celeriac, leek and any other vegetables from the soup vegetable bundles into small pieces. Set aside the parsley from the soup vegetables and chop it finely.
4. Heat a little cooking oil in a second large pot over medium heat. Add the diced onions to the hot oil and sauté until translucent. Add the chopped soup vegetables, except for the parsley, to the onions. Briefly combine the vegetables with the onions and sauté lightly. Pour the previously cooked chicken broth through a sieve into the second pot with the vegetables.
5. Bring the soup to a boil and then simmer it for about 20 minutes. After about 10 minutes of cooking, add the small soup pasta to the broth. Cook the pasta together with the vegetables during the final 10 minutes. Check whether the vegetables and pasta have reached the desired tenderness.
6. Add the prepared chicken meat to the hot soup. Stir in the finely chopped parsley. Heat the soup briefly once more without continuing to boil it unnecessarily. Season the chicken noodle soup thoroughly with salt and black pepper. Ladle the finished soup into deep plates or soup bowls and serve hot.