

## **Chicken and Noodle Soup**

### Broth

Package of chicken legs approx 3 lbs

1/2 onion

teaspoon of minced garlic

a handful of thyme I just cut a few branches from the garden

2 bay leaves

Celery leaves (The top and leaves off of 4 pieces of celery)

Place in large stock pot fill with water and bring to a boil. Simmer for a few hours. Place colander in a large mixing bowl to strain. Place stock in refrigerator to cool. Remove the chicken from the bones and save in a dish to use for the soup. Discard bones along with leaves and onion.

### Soup

Chicken from creating broth

Stock from broth recipe (About 10 Cups)

1 large onion, chopped

4 carrots, chopped

3 potatoes, chopped

4 cloves garlic, chopped

1 tablespoon salt

1/2 teaspoon ground black pepper

1 Bay Leaf

6 oz (half box) Schar Tagliatelle GF pasta

Put all but the noodles in a large pan on the stove and simmer for an hour or in a crock pot at least half a day. Add the noodles for the last 10 minutes on the stove top or the last half hour in the crock pot.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Chicken.html>

or

<http://www.lincolntent.com/GlutenFreeCaseinFree-Soup.html>