

# Chicken Noodle Soup

## Ingredients:

2 cups diced carrots  
1 ½ cups diced onions  
2 ½ cups diced celery  
¾ cup diced green pepper  
2 tablespoons butter  
3 ¾ cups diced chicken  
1 teaspoon garlic powder  
2 tablespoons Worcestershire sauce  
2 tablespoons parsley  
1 ½ teaspoons onion salt  
1 ½ teaspoons black pepper  
25 tablespoons chicken soup base  
20 cups water  
1 cup cooked egg noodles

## Procedure:

In a saucepan over medium heat, sauté carrots, onions, celery, and green pepper in butter for 4 minutes. Add chicken, garlic powder, Worcestershire sauce, parsley, onion salt, and black pepper and sauté for another 10 minutes. Add chicken soup base and water, and simmer for 2 hours. Add cooked noodles to soup for the last 10 minutes of the 2 hour period. Enjoy!