

Chicken and Noodles

Ingredients

- 1 whole chicken
- 4 large carrots, peeled and sliced into rounds
- 4 sticks of celery, chopped
- 1 large white onion, chopped
- 2-3 sprigs of rosemary
- Salt and pepper
- 4 gloves of garlic, minced
- 3 cups of chicken broth
- 1 cup cream of chicken soup
- 8 oz dry wide egg noodles

Directions

1. In the crock pot, layer the minced garlic, diced onion, chopped carrots, and celery.
2. Lay the whole chicken on top and pat dry with paper towels. Season generously on both sides with salt and pepper. Place rosemary sprigs on top
3. Cook on low for 6-7 hours, or high for 4 hours. (Chicken should be 165 degrees)
4. Once chicken is cooked, remove all of the bones and shred. I find this easiest to do with metal tongs in the crockpot. The chicken is so tender and juicy it usually falls right off the bone.
5. If available on your crockpot, turn the setting to saute and add chicken broth and cream of chicken soup. Bring the liquid to a boil. Once boiling, add in uncooked pasta. Cook for about 10 minutes uncovered or until pasta is tender.
6. If you don't have that setting on your crockpot, you have a few options! You can pour the 3 cups of chicken broth into a medium sized saucepan, place it on the stove and bring to a boil and cook your noodles. After they are cooked, return the noodles, with any of the liquid to the crockpot (don't forget to add the cream of chicken soup too,)and let the flavors marinate together for about 15 minutes on high.
7. Enjoy!

MADE WITH LOVE

by Teresa Forehand