

Chicken Soup

- 1 4-5 pound stewing chicken, cut up
- 6 cups water
- 1 medium whole onion
- 1 tablespoon Vegeta (gourmet seasoning & soup mix season)
- 1/2 teaspoon salt
- 1/4 black pepper
- 1 bay leaf
- 1 1/2 cups dried medium noodles
- 1 cup chopped carrots (2 medium)
- 1 cup chopped celery (2 stalks)
- 1/2 cup chopped parsley root
- 1/2 cup chopped celery root
- 2 tablespoon snipped fresh parsley

1. In a large Dutch oven combine chicken, water, onion, salt, paper, and bay leaf. Bring to boiling; reduce heat . Simmer, covered, about 1 hour or until chicken is tender.
2. Remove chicken from broth. Discard bay leaf and onion. When cool enough to handle, remove meat from bones. Discard bones. Cut meat into bite-size pieces; set aside. Skim fat from broth.
3. Bring broth to boiling. Stir in the noodles, carrots, celery, parsley root and celery root. Simmer, covered, about 10 minutes or until noodles are tender but still firm. Stir in chicken and parsley; heat through.