

Chicken Soup (a.k.a. flu season soup)

This soup is a creation of my Aunt Johanna. She's a wonderful cook, and is quick to whip up a batch whenever someone is sick. To double the batch, use 2 packages of soup mix and more stock as needed. Freezes beautifully in Ziploc bags!

Serves 8-12

- 1 package Mrs. Grass Homestyle Chicken Noodle Soup mix (available at Kroger stores or [online at Amazon](#))
- 4 cups chicken stock
- 1/2 package (6 oz.) egg noodles (add the full package if you like thicker soup with lots of noodles...I do!)
- 1 pre-cooked rotisserie chicken, skin discarded, shredded or chopped
- 1 package baby carrots
- 6 stalks celery, rinsed and chopped
- 1/2 tsp garlic salt
- 1 tsp kosher salt
- fresh ground pepper to taste

1. Bring soup mix, water (Mrs. Grass mix calls for 8 cups), and chicken broth to a boil in a large pot. Add noodles and simmer, covered, stirring occasionally, until noodles are cooked, 10-12 minutes or according to the time instructed on your package of noodles.

2. Add chicken, celery, carrots, salts and pepper. Stir and let simmer (covered) an additional 20 minutes. Taste for seasoning and adjust as needed. Serve with a hunk of crusty bread for dipping.

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