



Springtime Chicken Delight

PREP: 60 min

INGREDIENT LIST:

- Medium diced onions
- Medium diced baby carrots
- 2 qts. chicken stock
- ½ lb. no yolk noodles
- 1 can of cream of chicken
- 4 cloves garlic
- Medium diced celery
- 6-8 sprigs fresh thyme
- 2 bay leaves
- 3 lbs. chicken thighs

RECIPE INSTRUCTIONS:

1. Season and boil thighs with bone and skin
2. In a separate pot sauté onions and baby carrots until onions are translucent
3. Add 2 boxes of chicken stock
4. Add no yolk noodles
5. Add 1 can of cream of chicken
6. Boil thighs in water with garlic, celery, thyme, and bay leaves
7. Cook for about 1 hour
8. Let cool
9. De skin and bone
10. Pull out the chicken, let it cool, and separate
11. Add chicken to the stock
12. Add salt and pepper to taste

