



THE BEST CHICKEN NOODLE SOUP

1 whole fryer (chicken)

1 medium yellow onion (chopped)

4 stalks of celery (chopped)

3 carrots (peeled and chopped into bite size pieces)

**Better Than Bouillon - Chicken Base

(this is the secret ingredient, you are sworn to secrecy!)

1 bag of cheese tortellinis

Place chicken in 6 QT pot and fill with water until water almost covers chicken. (maybe 1" from top of bird). Place on medium heat. Once water is at simmer, let it cook for 1 hour, covered.

Remove chicken from pot and place in colander in sink.

While chicken is cooling, add vegetables to water. At this point, if you think you need more of any veggie, peel, chop and add them.

Bring veggies to rolling boil. After they are fork tender, add tortellinis and bring back to gentle boil/simmer. (you don't want it too boiling).

While all that is cooking, debone the chicken. I pull off the big pieces and cut them up after they have cooled further on cutting board.

NOW, after tortellinis are big and cooked, the chicken pieces have been added back in, add 2 tbs. of Better than Bouillon and stir. Taste the broth...does it need more salt? Then, add 1 more tbs. of the BTB. Taste again. After you have the salt content where you want it, add a couple twists of fresh ground pepper.

There you have it!! Bon Appetito!