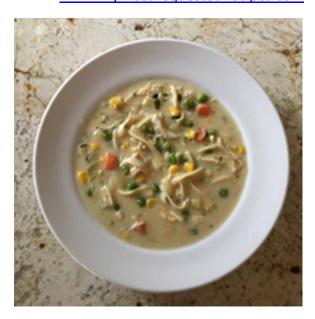
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Ingredients:

- 2 cups cooked chicken, shredded
- 1 stick (1/2 cup) butter
- 1/2 cup all-purpose flour
- 1 cup onion, chopped
- 8 cups (2 containers) chicken broth
- 2 cups celery, chopped
- 2 cups carrots, sliced into coins
- 1/4 cup parsley, roughly chopped
- 2 cups frozen peas
- 2 cups frozen corn
- 2 cups whole milk or half and half
- Kosher salt and pepper to taste (I used 1 tbsp. of salt and 1 tsp. of pepper)
- 1 tbsp. chicken base or bouillon cube
- 2 heaping cups of medium egg noodles



Directions:

In a large soup pot over medium-high heat, melt the butter. Add the chopped onions and sauté, stirring occasionally until soft and translucent. Stir in flour and cook, stirring for about 2 – 3 minutes to cook out the raw taste of the flour but not long enough to brown the flour.

Pour in 4 cups of broth (1 container) and whisk constantly until the soup begins to thicken. Add the remaining broth, celery, carrots, chicken base, salt and pepper. Allow the soup to simmer for a few minutes until the celery and carrots soften. Add the peas, corn and half and bring back up to a simmer. Add the cooked chicken.

In a separate pot cook 2 heaping cups of egg noodles in salted water according to the directions on the package. Once the noodles are soft, add them to the soup. Cook the soup for approximately 20 minutes allowing the flavors to marry.

This soup can be prepared ahead of time and stored in the refrigerator for several days or in the freezer for several months, but keep in mind....noodles will continue to absorb liquid, so unless you enjoy eating very thick soup, you may need to add chicken broth when rewarming the soup to thin it down. Enjoy!