

HOMEMADE CHICKEN NOO-NOO
Submitted by Erika Powell (a Mama First recipe)

Take one whole chicken, add a couple breasts if you want a lot of chicken.
Cover with water; throw in two or three celery stalks (uses ones near center with leaves), a handful of carrots, a whole onion (peeled, but not cut up).
Add 1 Tbsp. salt and bring to a boil.
Simmer for about 1 hour.
Take chicken out and let cool; skin and bone and cut up.
Strain broth to get out veggie chunks.
Let broth cool until fat collects on top – skim fat off.
Cut up carrots and return to broth.
Cut up some chicken and throw it in too.
Season broth with salt to taste, also I usually add some chicken bouillon granules or soup base mix for a little extra flavor.
Cook either noodles or acine de pepe and add to broth