

# Rosemary Chicken Noodle Soup (Crockpot)

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## Ingredients

1 onion	1 ½ tsp rosemary leaves (or 2 Tb fresh)
1 ½ lb boneless, skinless chicken (breasts or thighs)	5 oz uncooked egg noodles
1 Tb cooking oil	1 ½ c fresh baby spinach leaves
4 large carrots	¼ c fresh parsley, coarsely chopped (or 2 tsp dry)
3 stalks celery	1 tsp ground black pepper
6 cups water	Salt only if needed, to taste
1 quart chicken broth	

## Instructions

To begin, dice an onion. Set it aside for now. Cut the chicken into 1 inch pieces. In a large skillet, heat a tablespoon of cooking oil over medium high heat. When it is hot, toss in your chicken and cook just until it has some golden color on parts of the chicken. Meanwhile dice the carrots and celery into 1/2 inch pieces. When the chicken is partly golden, turn off the heat. Pour the water and chicken broth into a large (7 quart) crockpot. Add in your chicken. Add in the onion, carrots and celery. Sprinkle in your rosemary. Cook this on low for 4 hours.

After it has cooked the 4 hours, add in the uncooked egg noodles, spinach, parsley and black pepper. Give the broth a quick taste. If you need some salt, add it now. Cook for about 15 more minutes or until the noodles are tender and spinach is wilted. Enjoy your rosemary chicken noodle soup with a nice dinner roll or slice of wheat bread of you like.

*Rosemary Chicken Noodle Soup prepared in your crockpot makes a wholesome supper without heating up your whole kitchen.*