



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Chicken Noodle Soup –**

- 4 medium size leeks
- 8 cups water
- 2 tbl. cider vinegar
- 1 cup unsalted butter
- 2 medium size carrots, peeled and finely chopped
- 3 ribs celery, finely chopped
- 2 tsp. Kosher salt
- 1 tsp. ground black pepper
- 2 ½ quarts chicken stock
- 1 cup dry white wine
- 2 whole chicken breasts (or 4 split chicken breasts)
- 8 mushrooms, wiped clean and thinly sliced
- 2 cups cooked egg noodles
- 4 ounces green beans, cut into 1-inch slices
- 3 tbl. chopped fresh Italian parsley

1. Cut the leeks lengthwise in half and soak in the water mixed with the vinegar for 15 minutes. Drain and rinse the leeks. Cut into fine dice.
2. Melt the butter in a large heavy saucepan over medium-low heat. Add the leeks, carrots, celery, salt and pepper. Cook gently for 5 minutes. Remove from heat
3. Heat the chicken stock and wine in a second large saucepan to boiling. Add the chicken. Reduce heat and simmer uncovered for 15 minutes. Remove the chicken and let cool.
4. Add the stock and mushrooms to the vegetables. Simmer uncovered over low heat for 10 minutes.
5. Add the noodles and green beans and simmer for another 5 minutes. Remove from heat.
6. Shred the chicken breasts and add to the soup. Add the chopped parsley and stir well. Serve immediately.

*Credit: Silver Palate Good Times Cookbook*