

Classic Chicken Soup

Ingredients

3 lb. whole chicken
2 Onions
1 Whole head of garlic
2-3 large stalks of roughly cut up celery
2-3 Carrots
1 lb. Frozen Peas
Rosemary
Salt
Pepper
[Atlantic Spice Chicken Bouillon Base](#)
Cooked Egg Noodles

1. Rinse and dry whole chicken. Reserve to the side the neck and gizzards. Dispose the liver (it clouds up the soup if used)
2. Quarter 1 onion with skin and place in the cavity of the chicken along with several sprigs of rosemary
3. Crush 5 cloves of garlic and tuck under skin. Also add another 5 cloves of garlic in the cavity
4. Place chicken in a baking dish along with the extra chicken parts. Salt & pepper the chicken inside and out.
5. Place chicken in a 375- degree oven. Cook chicken thoroughly, but not overcooked. Generally, chicken is cooked to 165, but in this case the chicken should just be cooked long enough to be able to easily remove the chicken from the bone.
6. When the chicken is finished being cooked, take it out of the oven and place in a large bowl. Once the chicken has cooled enough to handle, remove the meat from the bone. Reserve the meat separately from whatever was left.
7. The reserved items (bones, onions chicken parts) add to a large pot. Add ½ of the cut up celery, carrot, and rosemary to taste.
8. Add water so that the pot is ¾ full. Place pot on medium high and bring to simmer. Simmer for 45 minutes.
9. Drain the contents of the pot through a colander into another pot. Discard everything in the colander.
10. At this point you should have clear chicken broth. To the broth add the remaining chopped carrot, celery, & onion. Simmer until vegetables are cooked to desired doneness.
11. Add the reserved chicken. Add 1 cup of [Atlantic Spice Chicken Bouillon Base](#).
12. When ready to eat add to the individual bowls frozen peas and cooked egg noodles.
13. Ladle out the soup over the noodles & peas. ENJOY!