

## Chicken Noodle Soup Recipe from Wholefully



This sick day mainstay isn't just for when you're not feeling good. Enjoy it all through the season with this easy recipe via [Wholefully](#).

### Ingredients

- 1 whole chicken, 3-4 pounds
- 3 quarts water
- 1 large onion, diced
- 3 large carrots, peeled and sliced
- 3 large stalks of celery (including leaves), diced
- 4 cloves garlic, diced (more if you're really sick, garlic is a good cold killer!)
- 2 bay leaves
- 2 teaspoons dried sage
- 1 1/2 teaspoons dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon dried marjoram
- Salt and pepper, to taste
- 2 cups flour
- 1/2 teaspoon salt
- 3 egg yolks
- 1 whole egg
- 1/4-1/2 cup water

## Directions

1. Place the chicken in a large Dutch oven or soup pot. Cover with water. Bring to a boil, reduce heat and simmer until the chicken is falling off the bone, about an hour.
2. Remove the chicken, and let cool to touch. Remove the meat from the bones.
3. Add the onion, carrots, celery, garlic, bay leaves, sage, thyme, rosemary, and marjoram to the broth.
4. Bring back to a boil, reduce heat and simmer until the veggies are tender, about 15-20 minutes.
5. While the broth is simmering, make your egg noodles by mixing together the flour and salt in a medium-sized mixing bowl. Make a well in the center, and add in the egg yolks and egg. Using clean fingers, mix together until it is lumpy and yellow.
6. Add in water a few tablespoons at a time, kneading after each addition, until the dough comes together to form a ball.
7. Flour a work surface, and roll out the dough until paper-thin. Using a sharp knife or a pizza cutter, cut into 1/4" x 2" pieces.
8. Add the noodles, just a few at a time, to the simmering broth.
9. Once all noodles are added, also add in the chicken.
10. Boil noodles for 3-5 minutes until they are tender and no longer doughy. Season with salt and pepper, and serve.