Steve's Amazing Chicken Soup



Original • Shared by Steve Janowicz

Ingredients

• Sautéed onion (1.5)
• Celery (8-10 stalks)
• Carrots (how ever many you want)
• Ranch dressing packet (1)
• Chicken broth (6 cups of water and three chicken bouillon cubes)
• Egg noodles
• Cheddar cheese soup (2 cans)
• Steps:
• Unless you plan on eating the whole pot, make the noodles separately, they will absorb all your broth and tomorrow you'll need to add more broth and it won't taste the same)
• Roast, or pan fry both chicken breast and thighs. The thighs add so much flavor. Shred the chicken with two forks or buy a shredder (it's like $12 and saves so much time. Make sure to add the pan drippings to the pot too.
• If you're in a hurry, pickup a Rotisserie chicken (1 pulled apart and shredded)
• Add two cans of Cheddar Cheese Soup (2 Can)
• Sauté veggies in butter until they are soft, add chicken broth and chicken (shred it first, lol) add cheese soup and ranch packet. Let simmer for about 30 mins. Add egg noodles, cook until soft.

Instructions

Notes

Steve's Amazing Chicken Soup
Ingredients:
Sautéed onion (1.5)
Celery (8-10 stalks)
Carrots (how ever many you want)
Ranch dressing packet (1)
Chicken broth (6 cups of water and three chicken bouillon cubes)
Egg noodles
Cheddar cheese soup (2 cans)
Steps:
Unless you plan on eating the whole pot, make the noodles separately, they will absorb all your broth and tomorrow you'll need to add more broth and it won't taste the same)

Roast, or pan fry both chicken breast and thighs. The thighs add so much flavor. Shred the chicken with two forks or buy a shredder (it's like $12 and saves so much time. Make sure to add the pan drippings to the pot too.
If you're in a hurry, pickup a Rotisserie chicken (1 pulled apart and shredded)
Add two cans of Cheddar Cheese Soup (2 Can)
Sauté veggies in butter until they are soft, add chicken broth and chicken (shred it first, lol) add cheese soup and ranch packet. Let simmer for about 30 mins. Add egg noodles, cook until soft.