



A Recipe From Cherry's Kitchen

Cherry Ruffino's

"Make Me Feel Better" CHICKEN SOUP

- 1 Whole Chicken**
- 3 Ribs of Celery**
- 1 Medium Yellow Onion**
- 3 Carrots**
- 1 teaspoon garlic salt**
- 2 Tablespoons of Chicken Bouillon**
- 3 Tablespoons of Italian Flat Leaf Parsley**
- 1 Box of the Pasta of your choice (Digitale, BeeBees, etc)**

Place the whole chicken in a boiling pot of water. Add the celery, onion, garlic salt, carrots, bouillon and parsley. Cook approximately 45 minutes to one hour. Remove from Pot. Do not throw away the stock as this will be the base for your soup.

Cool the chicken. De-bone the chicken. Place the chicken back into stock pot with the already generated broth. (Helpful Hint: If the broth has cooked down too much, you can always add a box of liquid Chicken Broth back into the mixture and cook for another 15-20 minutes)

In a separate saucepan, cook the pasta of your choice using a mixture of broth and water. Drain. Spoon some of the chicken broth from your stock pot onto the drained pasta.

In individual bowls, spoon the pasta in first, and then add the flavorful and satisfying chunky chicken soup over the pasta.

Cherry's Note: When my family and friends are not at their best, and they need a little TLC that the Doctor can't provide, I put the pot on and have this soup ready in no time. Cherry promises that this will make you feel better...because the key ingredient is L-O-V-E!

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