

## **Easy Roasted Chicken Noodle Soup**

- 1 cooked BBQ chicken, meat cut from the bones, chopped bite-sized, refrigerated
- 8 c water
- 2 each onions, carrots, celery stalks, chopped
- 1 T chopped fresh thyme, summer savory or sage
- 1 c tiny noodles
- sea salt and freshly ground black pepper
- 1/2 c chopped dill as garnish

Cover the bones with water in a large pot. Toss in any extra frozen chicken bones you have in your freezer. Bring to a boil then simmer for an hour. Discard the bones and add the onion, carrot, celery, thyme, and a little salt and pepper to the stock. Simmer, covered for 20 minutes, then add the noodles. Cook 5 minutes then add chicken and simmer for 5 minutes more. Season with salt and pepper. Garnish with dill. Serves 6.

**Jittery Cook**