CHICKEN NOODLE SOUP

One cup of celery, chopped
One cup of carrots, chopped
One cup of yellow onion, chopped
One bulb of chopped garlic
One cup of fresh parsley
Rotisserie chicken breasts, cut into pieces
16 cups of chicken stock
2 ¼ cup of wide egg noodles
Black pepper to taste
Himalayan pink salt to taste

Directions:
• Place all ingredients into a pot, except the noodles, & bring to a boil.
• Simmer on low for about 2 hours.
• Add the wide egg noodles to the pot & serve once the noodles are cooked to your liking.

From 2022 Soup & Hope Speaker, Zebadiah Hall