

## Chicken Noodle Mixed Vegetable Soup



Copyright © 2013 Yumree Yumree. All rights reserved worldwide.

- 2 to 3 chicken leg quarters, uncooked
- 1 tablespoon salt
- 1 tablespoon dried garlic
- 1 medium sweet onion, chopped
- 7 quarts water
- 1 (16 ounce) bag frozen mixed vegetables, slightly thawed
- 4 ribs celery, diced
- 4 ounces baby carrots, sliced
- 1 recipe Yumree Yumree Dreamees Grandma's Noodles and Dumplin's

**In a large stockpot**, cook chicken leg quarters, salt, garlic, and onion in water over low heat until chicken is tender, about 3 to 4 hours.

**Remove** chicken from stockpot and debone. Strain broth to remove small bones. Return the broth and chicken to the stockpot. Add mixed vegetables, celery, and carrots. Cook about 1 hour.

**Meanwhile**, prepare Yumree Yumree Dreamees Grandma's Noodles and Dumplin's according to the recipe directions. Cut into 3/4 x 1 1/4 inch strips. Allow noodles to dry for approximately 1 to 2 hours. Add Yumree Yumree Dreamees noodles and cook an additional 10 to 15 minutes, or until noodles are tender. Serve warm.

**Cook's Note:** For this recipe, Yumree Yumree tested with a vegetable mix of carrots, green beans, peas, and corn. The green beans and carrots in the frozen vegetables may need to be cut into smaller pieces. This soup freezes well. Makes a delicious side for hot or cold sandwiches made with Yumree Yumree's Scrumptious Sandwich Bread. Serve with any variety of Yumree Yumree Dreamees Crackers, Stix, Biscuits, or Dreamee Dog's Southern Cornbread for a satisfying meal.