

Old Fashioned Homestyle Chicken and Noodles

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For the Stock:

- 1 (4-5 pound) whole hen or chicken
- 2 stalks of celery with leaves
- 1 medium onion, cut into large chunks
- 2 carrots, cut into large chunks
- 2 teaspoons of salt

For the Stew:

- 1/2 cup chopped onion
- 1/3 cup chopped carrot
- 1/3 cup chopped celery
- 2 tablespoons chicken base (like Better than Bouillon)
- Freshly cracked black pepper, to taste
- Dash poultry seasoning
- 1/2 teaspoon dried thyme, crushed
- 1 (8 ounce) package fresh sliced mushrooms, optional
- 1 (24-ounce) package frozen egg noodles (like Reames or Grandma's) or dried Kluski noodles
- 1 (5 ounce) can evaporated milk
- 2 tablespoons cornstarch

For the stock, place chicken in a large stockpot and add water to cover. Bring to a boil, skim off foam, and add celery, onion, carrots and salt. Reduce heat and simmer for about 1 hour.

Remove the chicken and set aside to cool. Once cooled enough to handle, remove the meat tearing into bite sized pieces and discard the bones and skin. Strain but reserve the broth, discarding the vegetables. Return the stock to the pot.

For the stew, add the chopped onion, carrots and celery to the stock. Bring to a boil. Reduce heat and add the chicken base, pepper, poultry seasoning and thyme. Simmer for 15 minutes. Add the mushrooms and noodles. Combine the evaporated milk and cornstarch to make a slurry; stir in. Bring up to a boil, reduce heat and simmer for another 15 minutes.

Add desired amount of the shredded chicken to the pot, simmer for another 5 to 10 minutes or until chicken is warmed through, noodles are tender and sauce is thickened. (Depending on the consistency desired, you may not need all of the chicken, reserve for another use.)

Taste and adjust salt as needed.

May be left on a low simmer to reach desired thickness if stirred occasionally, which is what I usually do.

NOTES

Shortcut this by using a store-bought cooked rotisserie chicken, commercial chicken broth and frozen noodles. You'll probably need about 2 (32-ounce) cartons of broth, but definitely don't leave out the base with that substitute.

Bacon Ranch Chicken Noodles: Sprinkle in a packet of dry Ranch dressing and seasoning mix, along with four slices of bacon, cooked crisp and crumbled, with the chicken.

Chicken Pot Pie Noodles: Double the stew veggies and prepare as above. Add in 1/2 cup each frozen and thawed corn and peas or 1 cup frozen thawed mixed vegetables. Proceed with recipe.

Homemade Noodles

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2 cups of all-purpose flour

1 teaspoon of salt

1 egg

1 tablespoon of water, more or less

Sift a cup of flour with the salt into a roomy bowl. Make a well in the center and add the egg and water. Work the dough together until stiff. Knead until dough is smooth. Form into a ball. Sift the other cup of flour on the counter or a working surface and place the dough on top. Roll out to an 18-inch circle, cut in half, stack, cut in half again; continue this until strip length is the desired size. Run a sharp knife down the stack cut into noodles. Toss the cut noodles with some of the excess flour to keep them from sticking. Drop the noodles into the simmering broth, cover and simmer on medium about 25 to 30 minutes.

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