

Creamy Chicken Noodles



Ingredients A

1. 2 cups (475ml) water..
2. 1 heaping TBSP of better than bouillon chicken paste.
3. 1 can cream of anything soup.
4. 3/8 stick of butter.
5. 1 heaping TSP of black pepper.
6. 1/2 lb (225g) of flat egg noodles

Ingredients B

1. 1.5 cups of chicken/turkey leftovers in small pieces or shredded.
2. Parsley for decoration.

Tools

1. Large pot with cover.
2. A whisk for mixing.

Preparation

This recipe is fairly quick and easy, but requires constant stirring to prevent sticking.

1. Add ingredients A to the pot, stir well, bring to a boil, stirring so it is fully blended and smooth, and the noodles do not get stuck on the bottom.
2. Add the chicken. Bring it back to a boil and let it cook 2-3 minutes.
3. Turn off the heat, cover and let sit 10 minutes.