

# Best Creamy Chicken Noodle Soup

Submitted by **Laura Gannon, Learning Center Teacher**

*“This soup is one of my family’s favorites. My mom has been making it as long as I can remember.”*



## Ingredients

- 2 quarts water
- 8 teaspoons chicken bouillon granules
- 6-1/2 cups uncooked wide egg noodles
- 2 cans (10-3/4 ounces each) condensed cream of chicken soup, undiluted
- 3 cups cubed cooked chicken
- 1 cup sour cream
- Minced fresh parsley

## Instructions

1. In a large saucepan, bring water and bouillon to a boil. Add noodles; cook, uncovered, until tender, about 10 minutes. Do not drain. Add soup and chicken; heat through.
2. Remove from the heat; stir in the sour cream. Sprinkle with minced parsley.