

Chicken Soup with Little Meatballs

DIRECTIONS

1. Add chicken to large pan of water and bring to boil- shut off heat
2. Skim the white froth from the top of the water to get rid of fat
3. Add a tablespoon of chicken base to enhance the flavor
4. Cook on medium heat for about 45-50 minutes
5. Add your peeled chopped carrots, celery, and onion along with your pureed tomatoes to the pot
6. Cook another 1-1.5 hours
7. Meanwhile, wash and cook escarole- keep in separate bowl for those who would like to add it to the soup
8. Boil noodles or pasta to 1 minute before the directions and place in separate bowl
9. Take out chicken, skin and bone then cut into small pieces
10. Add meatballs (see other page) and chicken

ENJOY!