Chicken Noodle Soup

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

Directions

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.

Notes

- Use frozen egg noodles to give homemade soup an added flair. They are more rustic and thick than noodles and require a bit more cooking. Look for them near the frozen pasta.
- To keep parsley fresh for up to a month, trim the stems and place the bunch in a tumbler with an inch of water. Be sure no leaves are in the water. Tie a produce bag around the tumbler to trap humidity; store in the refrigerator. Each time you use the parsley, change the water and turn the produce bag inside out so any moisture that has built up inside the bag can escape