

# Grandma's Chicken Noodle Soup

## Ingredients

2 1/2 cups wide egg noodles

1 teaspoon vegetable oil

12 cups chicken broth

1 1/2 tablespoons salt

1 teaspoon poultry seasoning

1 cup chopped celery

1 cup chopped onion

1/3 cup cornstarch

1/4 cup water

3 cups diced, cooked chicken meat

## Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and oil, and boil for 8 minutes, or until tender. Drain, and rinse under cool running water.

In a large saucepan or Dutch oven, combine broth, salt, and poultry seasoning. Bring to a boil. Stir in celery and onion. Reduce heat, cover, and simmer 15 minutes.

In a small bowl, mix cornstarch and water together until

cornstarch is completely dissolved. Gradually add to soup, stirring constantly. Stir in noodles and chicken, and heat through