



Westinghouse

## Classic Chicken Soup

### Ingredients:

- 1 to 1 ½ pounds chicken pieces (de-boned and cubed)
- 4 cups chicken broth
- 1 teaspoon salt, or to taste, depending on saltiness of broth
- ¼ teaspoon pepper
- ¼ cup onion chopped
- 1 carrot, chopped
- 1 stalk celery, chopped
- 1 tablespoon fresh parsley, chopped
- ½ teaspoon dried marjoram
- 1 bay leaf
- 4-6 cups egg noodles

### Directions:

1. Place all ingredients except noodles in the CTChef™ Multi-Cooker.
2. Press MENU button until the “—” points to “Boil”. The LCD display will show the preset cook time.
3. Adjust the cooking time to 1 hour by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. Press the ON/START button. Start indicator light will be on and program time will start counting down.
4. Once the Soup cycle is finished you can add in your noodles, cover and set the menu to “boil” for an additional 15-20 minutes.

### Chef Rick Tip

You can also cook this wonderful Chicken soup recipe as a slow-cooker recipe so it's ready when you come home from work. To do so, simply add all the ingredients except the noodles into your CTChef™ Multi-Cooker, select Press MENU button until the “—” points to “Slow Cook”. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. Adjust the temperature if desired by pressing FOOD SELECT button. Use HOUR button to increase temperature and MIN button to decrease temperature. Press the ON/START button to begin cooking.

