

CopyCat O'Charley's Chicken Harvest Soup

Ingredients

Soup

1/4 pound Butter
3/4 cup Flour
2 1/2 quarts Water
2 tablespoons Chicken Base
2 quarts Chicken Stock (see Chicken Tenders recipe)
1 pound fresh Carrots, diced
7 ribs Celery, diced
1 medium Onion, diced
3/4 teaspoon White Pepper
3/4 teaspoon Garlic Powder
Cooked Chicken Tenders
10 ounces Egg Noodles

Chicken Tenders:

2 quarts Water
2 tablespoons Chicken Base
1 small Onion, cut into quarters
1/2 rib Celery, cut into 2-inch segments
2 1/2 pounds Chicken Tenders, thawed

Directions

Soup:

In a large pot, melt butter. Add flour and cook 3 to 4 minutes. Slowly add the water, stirring constantly. Simmer 20 minutes. Add chicken base and chicken stock. While chicken stock mixture is cooking, bring 2 quarts of water to a boil in a separate pot. Add carrots, celery and onion. Cook 6 minutes. Drain.

Add to chicken stock mixture along with white pepper and

garlic powder. Simmer 10 minutes. Add diced cooked chicken tenders.

Cook noodles in a separate pan of boiling water for 3 to 4 minutes. Drain and rinse with cold water. Add to soup. (Noodles will continue cooking in the soup.) Simmer soup 2 or 3 minutes more and serve.