[](http://www.superexhausted.com/wp-content/uploads/2012/05/lemon_chicken_soup_4164.jpg)

**Lemon Chicken Noodle Soup**

* 3 celery stalks diced
* 3 -4 carrots diced
* 2 onions diced
* 5 cloves garlic chopped
* 1 bag of extra wide egg noodles
* 2 quarts of chicken broth
* 2 lemons (juiced)
* 1/4 of thyme
* 1 chicken cooked picked off the bone and diced (rotisserie kid you get precooked at grocery store) or chicken parts cut up to bite size pieces
* salt
* pepper to taste
* condensed chicken stock (optional)

1. In a large pot add onions, celery , and carrots cook till translucent, salt and pepper to taste
2. add chicken broth, bring to boil
3. add lemon juice and thyme, extra chicken condensed stock
4. add chicken to boil water if uncooked allow to cook till chicken is full cooked
5. bring to boil
6. add egg noodles for desired time required on package

This recipe is from www.superexhuasted.com