Roast Chicken Noodle Soup

Ingredients

1 BBQ Chicken (Leftover, after sandwiches)

Stock or water to cover chicken

2 Carrots diced

1 cup peas

1 stick of celery sliced

1/2 pack thin noodles

1 tsp. cracked peppercorns

Salt to taste

Parsley for garnish (fresh)

Method

Place chicken and stock in a pot.

Bring to a boil and simmer for 15-20 minutes.

Remove from stock and allow to cool, and then remove bones and dice.

Add Carrots and Celery to pot with the stock cook for 15 minutes.

Place diced chicken, peas and noodles in pot with the carrots and celery.

Bring back to a boil for 5 - 10 minutes until peas are cooked and chicken has heated through.

Sprinkle cracked pepper and parsley over the top before serving.

Season to taste

Serve with toast or crunchy bread