**Homemade Chicken Noodle Soup**

* 4 chicken bouillon cubes
* 3 carrots, chopped
* 3 stalks celery, chopped
* 1 pinch ground black pepper
* 1 chicken breast
* 2 cups Homemade Pasta (recipe on the back)

**One Person:**

 Start making “Homemade Pasta”

**Another Person:**

Put 4 cups of water in a large pot. Add 4 bouillon cubes and heat to medium temperature to dissolve bouillon.

Help make pasta.

**Another Person:**

 Cut vegetables. Then add to large pot containing water and dissolved bouillon cubes. Add pepper.

**Another Person:**

 Chicken: place the chicken breast in a medium saucepan. Completely cover chicken with water and boil on medium heat for about 20 minutes. When cooked, **drain off 2 cups of water and add to the large pot of vegetables**. Place cooked chicken breast in kitchenAid mixer and shred.

**Next Directions:** Add the chicken to the broth mixture, bring to a boil and then add the pasta. Continue to cook over medium heat for about 10 minutes until pasta and vegetables are tender.

Homemade Pasta

1 cup flour

1 egg yolk

1 whole egg

1/4 tsp. salt

1 tbsp. olive oil

1 tbsp. water (a little more if needed)

**Instructions**:.

Dump flour and salt onto a clean counter. Mix it with a fork and form it into a hill. Make a well in the center. **Separate one egg, reserving only the yolk**. Add 1 **egg yolk, 1 whole egg**, and oil to the well. With a fork, gently beat the eggs. Stir a little of the flour from the edges into the eggs. Continue stirring until mixture is stiff.

Gently knead in the rest of the flour with hands, adding as much water as necessary to incorporate all the flour. Knead the dough for about 5-10 minutes until it is smooth and elastic.

Cover dough with a damp cloth and let rest for 5 minutes. Divide dough into 2 equal parts. Roll out dough to 1/8” thick and cut into thin strips with a sharp knife **or** run through pasta maker.