

# *Dad's Homemade Noodles*

## Reminds me of home :)

- Servings - 5-6 (you can easily halve this recipe!)
- Prep time - 30 minutes
- Cook time - 20 minutes

## Ingredients

- 3 eggs
- 3 cups flour
- Salt and pepper
- Water
- 4 cups chicken broth
- 1 can cream of chicken soup

## Protocol

1. In a large bowl, combine the flour, eggs, 1 teaspoon salt, and 1/4 cup water with your hands. Slowly add more water (no more than 1/4 more or 1/2 cup total) a teaspoon or so at a time until the dough comes together. It will take some time kneading to make sure the dough is completely combined.
2. Split the dough in half and roll each half into a log about 2" thick. Place the dough in the fridge for 10 minutes.
3. While the dough is in the fridge, you can either wait or fix your "extras" to the soup. Cook up a chicken breast or two, some veggies, or whatever else you want to add and place aside. This time I just used two chicken thighs that we had on hand. I cooked them in a large saucepan and removed them before the next step.
4. In a large saucepan (the same one you used in step 3 if you added any extras), add the 4 cups of chicken broth, cream of chicken soup, and the can's worth of water. Place on medium heat and bring to a simmer.
5. Meanwhile, take the dough out of the fridge and cut each log into quarters. Roll each out on a generously floured surface until about 1/8" thick. Cut into 1/2" strips and place aside. Repeat until you have all your noodles.
6. Once the broth is simmering, carefully add the noodles a handful at a time until they are all in the pan. If there is not enough liquid, add some more water or chicken broth so all the noodles stay submerged. Cook the noodles for about 15 minutes or until no longer doughy. Add back in any extras and salt and pepper and heat until everything is warm.
7. Serve and enjoy!