



# Argyle Acres Bone Broth Soup

## Ingredients:

bone broth from truly pasture raised chickens  
noodles  
peas  
mushrooms  
eggs (optional)

## **The Method**

Melt bone broth. Add peas and cooked mushrooms (or any vegetables you desire). Add any additional seasoning. Once boiling add egg. For best results add the egg over the tines of the fork and stir. Remove from heat and add cooked noodles.

## To Prepare Noodles:

- bring 2-4 cups water to boiling
- remove from heat and add noodle packets
- let sit for 3-4 minutes (don't let sit for too long)
- Drain and add your broth

## Notes:

- Bone broth benefits: highly nutritious being rich in vitamins, minerals, collagen, and amino acids. It aids in digestion health and is a great anti-inflammatory.
- We recommend only using bone broth from truly pasture raised, happy, and healthy chickens (or animal).
- Can be made with other bone broths as well

