

Chicken Rotini Soup

Ingredients

- 2 cubes chicken bouillon
- 1 (12 ounce) package rotini pasta
- 13 cups chicken broth
- 4 cups water
- 6 stalks celery, chopped
- 1 onion, chopped
- 4 carrots, chopped
- 1 1/2 pounds chicken - cut into bite size pieces
- garlic powder to taste
- 1 teaspoon onion powder
- salt and pepper to taste

Directions

1. Place enough water in a 5 quart pot over high heat to boil the pasta. Place the bouillon in the water and bring to a boil. Place the rotini in the boiling water and cook according to package directions. Drain and set pasta aside.
2. In a large pot over high heat, combine the chicken broth and water. To this, add the celery, onion, carrots and chicken. Bring to a boil and stir in the reserved pasta. Reduce heat to medium low, let simmer and season with the garlic powder, onion powder and salt and pepper to taste. Cook 20 minutes, or until vegetables are tender and chicken is no longer pink. Serve hot.