

RECIPE NO. 10 EP 10 · OCT 2, 2026

From the kitchen of *Miguel*



“Cheating Gourmet” Roasted Chicken Noodle Soup

YOU'LL NEED

- ☐ Bone-in chicken, cut up (breasts included)
- ☐ Carrots, peeled
- ☐ Celery
- ☐ Garlic
- ☐ Seasoning
- ☐ Salt and pepper
- ☐ Store-bought chicken broth
- ☐ Noodles
- ☐ Fresh herbs: cilantro, parsley, chives, lemongrass



Ep 10 · the golden spoon soup

HOW WE MAKE IT

1. Peel the carrots.
2. Put the cut-up chicken, carrots, celery, garlic, seasoning, salt and pepper in a pan and roast high, around 450, for about 40 minutes.
3. Chop the herbs into a couple of mixes so everyone can season their own bowl.
4. Take the chicken out. Set the breasts aside so they don't dry out.
5. Put the roasted chicken, vegetables and pan juices into a stock pot with the broth and cook about 20 minutes.
6. Take the meat off the bone, chop the breast meat, and add it back with the herbs toward the end.
7. To serve, ladle the broth first (about three ladles each), then scoop in the vegetables and noodles.

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