Ingredients:
- 1 Quart Low Sodium Chicken Broth
- 1 stick diced celery
- 1 small diced onion
- 1 Rotisserie Chicken Breast (shredded or diced)

Dumpling Dough:
- 1 egg
- 2 T Milk
- ½ cup flour
- 1/8 tsp salt
- 1/8 tsp baking powder

Directions:
Pour 1 quart boxed chicken broth or 2 - 16 oz. cans chicken broth into a large pot. Add 1 stick diced celery and 1 small diced onion. Shred 1 side of the chicken breast using two forks, or dice it, your choice. Bring to a boil, then simmer while making the dumpling dough. For the dumplings, beat 1 egg in a small bowl. Add 2 tablespoons milk. Slowly stir in ½ cup flour, 1/8 tsp. salt and 1/8 tsp. baking powder. The dough should be sticky. Return broth to a boil. When it is boiling, use 2 teaspoons to drop pieces of dough into the broth. They will drop to the bottom, then rise to the top and float when they are cooked. When they have all surfaced to the top, the dumplings and soup are ready to serve.

Ingredients:
- 4 Cups Water
- Rotisserie Chicken Carcass
- 1 stick diced celery
- 1 small diced onion
- ¼ tsp pepper
- ¼ tsp salt
- 2-3 bay leaves (optional)
- 1 ½ T chicken base or 2 cubes chicken bouillon) - optional
- 1 cup egg noodles

Directions:
Pour 4 cups of water into a large pot. Break carcass of chicken into pieces and place in the water along with 1 chopped stick of celery and 1 finely chopped small to medium onion. Add ¼ tsp. pepper and ¼ tsp. salt. If you have bay leaves, add 2-3 leaves. Heat on high to boiling, reduce to simmer and simmer for about 20 minutes. Remove carcass pieces and pull meat off the bones. Remove bay leaves. Return meat to your soup stock. If the stock isn’t very strong, add 1 ½ tablespoons concentrated chicken base or 2 cubes of bouillon. Add about 1 cup. Egg noodles, return soup to a boil and cook 5-7 minutes until the noodles are soft. Serve.