Chicken Noodle Soup

- 2 cans of cooked chicken
- 1 can of peas
- 1 can of sliced carrots
- 3 cans or boxes (32 ounces each) of chicken broth
- 1 bag of egg noodles

Instructions

1. **Boil the Broth:** Pour the 32-ounce containers of chicken broth into a large pot. Turn the heat to high and bring the broth to a rolling boil.
2. **Add the Noodles:** Add the bag of egg noodles to the boiling broth. Reduce the heat to medium-low. Cook the noodles for about 6 to 8 minutes, or until they are soft.
3. **Add the Chicken and Veggies:** Stir in the cooked chicken, peas, and sliced carrots.
4. **Simmer:** Let the soup simmer on low heat for another 5 minutes until everything is hot.
5. **Serve:** Ladle the warm soup into bowls and enjoy.
   Butter, salt, pepper, or other seasonings can be added to boost the flavor of the soup.