

Chicken Noodle Soup

The soup is easy, ready in 30 minutes, and has all the comforting qualities you want in a classic chicken noodle soup. To save time, use either canned chicken or rotisserie store bought chicken. If you do not have the herbs on hand, use what you do have. Egg noodles are a favorite, but any other pasta can be substituted and remember to season to taste!



Ingredients:

2 tbs	Olive Oil
1 cup	Carrots (peeled and sliced thin)
1 cup	Celery (sliced thin)
1 cup	Yellow Onion (peeled and sliced thin)
2 cloves	Garlic - minced
64 oz	Chicken Broth (about 8 cups)
2	Bay Leaf
1 tsp	Thyme
½ tsp	Oregano
1 tsp	Pepper
12 oz	Egg Noodles (or any noodle of your choice)
2 cups	Cooked Chicken (diced or shredded) *you can use can chicken
	Lemon Juice *optional
1 tbs	Season to taste

Directions:

1. In large pot add oil and heat over medium until warm
2. Add carrots, celery and onion and cook 7 min until vegetables begin to soften
3. Add garlic and cook 1 to 2 more min
4. Add Chicken Broth, Bay leaves, thyme, oregano, pepper and bring to a boil. Boil gently until vegetables are fork tender.
5. Add egg noodles and boil until noodles are soft. If liquid gets low add more broth or water – just adjust salt to taste.
6. Add the chicken and lemon juice and boil for a few minutes until chicken is warmed through.
7. Season to Taste
