

TNK

THE NEIGHBORS KITCHEN

Chicken Noodle Soup

Category: Soup

Serves: 8

Prep Time: 20 minutes

Cook Time: 30 Minutes

Equipment: Stove, 5 qt pot

Written by: Neighbor (Danny)

Notes:

- Cook pasta al dente, cool and then freeze for a later time. Thawing and then reheating will finish cooking the pasta!

Grocery List:

- 1 cup celery, sliced
- 1 cup carrots, sliced
- 1 cup onion, diced
- 8 cups broth
- 2 cups shredded chicken
- 2 cloves pressed garlic
- 1 tsp salt
- 1 tsp black pepper
- 2 bay leaves
- ½ tsp thyme
- ½ tsp dried oregano
- 2 tbsp dried parsley
- 12 oz rotini pasta
- Olive oil

Directions:

1. Heat pot to medium heat, cover bottom with olive oil.
2. Put in onions and garlic, stir evenly until onions start to become translucent and garlic aromatic.
3. Put in celery and carrots, stirring until just barely softened.
4. Add broth, chicken, and all the seasonings. Increase temperature to HIGH and stir all ingredients together, distributing evenly.
5. Bring to a boil and stir in pasta, cover and reduce heat to a simmer.
6. Cook pasta until done and remove from heat, or place on “keep warm,” enjoy!

