

# CHICKEN NOODLE SOUP



This week's recipe of the week is a warming and nourishing family favourite shared by store owner Denise, Chicken Noodle Soup with **homemade** chicken stock.

**Serves:** 5

**Prep:** 10 mins

**Cooking:** 20 mins

## **Ingredients:**

1 tbs *olive oil*

1 *brown onion*

2 *carrots*, peeled coarsely chopped

2 *celery sticks*, trimmed, coarsely chopped

2 *garlic cloves*, crushed

2 *thyme sprigs*

12 cups (3L) *Homemade Chicken Stock*

3 cups of *shredded roast chicken*

1 cup dried *orecchiette*

## **Method:**

Heat the oil in a large saucepan over low heat. Add onion, carrot, celery, garlic and thyme and cook, stirring, for 10 mins or until the vegetables are tender.

Add the stock. Increase heat to high and bring to the boil. Add pasta and cook, stirring occasionally, for 6 mins. Add the chicken and cook for a further 2 mins or until the chicken is heated through and the pasta is al dente. Remove thyme and discard.

Divide the soup among serving bowls. Season with salt and pepper to serve.

## **Refined Sugar-Free**