

## Basic Chicken Noodle Soup

Servings: 4

### INGREDIENTS

- 2 T olive oil
- 1 ea onion, chopped
- 1 oz garlic, chopped
- 2 ea celery ribs, cut into slices
- 2 ea carrots, cut into slices
- 1 ea bay leaf
- 1/2 gal Chef's Line™ classic chicken stock
- 8 oz egg noodles
- 2 c chicken, cooked and shredded

### PREPARATION

Place pot over medium heat and coat with oil. Add onions, garlic, celery, carrots and bay leaf. Cook, stirring for about 6 minutes until vegetables are softened. Pour in chicken stock and bring to a boil. Add noodles and simmer for 5 minutes until tender. Fold in chicken and continue to simmer until heated through. Season with salt and pepper; serve.

