

Chicken Noodle Soup

Servings: 6 to 8

INGREDIENTS

- 2 qt Chef's Line™ classic chicken stock
- 1 ea medium onion, chopped
- 3 ea garlic cloves, minced
- 2 ea medium carrots, cut diagonally into 1/2-in thick slices
- 2 ea celery ribs, halved lengthwise and cut into 1/2-in thick slices
- 8 oz wide egg noodles, dried
- 1 1/2 c shredded cooked chicken
- tt kosher salt and freshly ground black pepper
- tt handful fresh flat-leaf parsley, finely chopped

PREPARATION

In a pot over medium heat, add chicken stock. Add onions, garlic, carrots, celery and noodles; simmer for 5 minutes until tender. Fold in chicken and continue to simmer for another couple of minutes to heat through. Season with salt and pepper. Sprinkle with parsley before serving.

