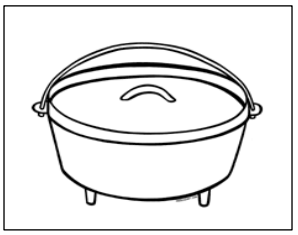

Chicken Noodle Soup & Garlic Bread

Servings: 12-14 | Challenge Level: Easy

Ingredients:

- 4 tbsp. olive oil
- 4 cup onion diced
- 5 garlic cloves minced/grated
- 15 carrots sliced into 1/2 inch pieces
- 8 celery stalks sliced into 1/2 inch pieces
- 64 oz cooked chicken cubed/shredded
- 8 tbsp soy sauce
- 240 oz chicken broth
- 8 tsp salt +/-, to taste
- 4 tsp pepper +/-, to taste
- 16 oz extra wide egg noodles
- 1 cup fresh flat leaf parsley minced
- Garlic bread

Recipe Preparation:

- In a large Dutch oven over medium high heat, saute onions in olive oil until they soften and become translucent; 2-3 minutes.
- Add the garlic, carrots, and celery; sauté 1 minute more.
- Add the chicken, water, soy sauce, salt, and ground pepper; simmer 10 minutes.
- Stir in egg noodles and fresh parsley; simmer 10 minutes more.
- Taste for seasoning.
- Serve and enjoy.