

# Homemade Chicken Noodle Soup

1. 2 T olive oil
2. 2 medium onions, diced
3. 5 medium carrots, peeled and sliced
4. 5 medium celery stalks, sliced
5. 5 cloves garlic, minced
6. 8 cups chicken broth
7. 1 teaspoon dried thyme (or 1 Tablesoon fresh thyme, I was out)
8. 1 Tablesoon chopped fresh Rosemary (or 1 teaspoon dried Rosemary)
9. 4 cups chicken, shredded or chopped - you can use raw or cooked, see recipe for when to add
10. 6 oz. (about half a bag) thin Egg Noodles
11. salt and pepper to taste
12. Fresh parsley for garnish
13. A splash of lemon juice, optional

## Directions:

1. Melt oil in large pot over medium heat. Add onion and cook for 3 minutes. Add garlic, cook for 2 minutes more. Add carrots, celery, bay leaves, thyme and rosemary. Cook, stirring frequently, for a few minutes until onion begins to soften and brown a bit.
2. If using raw cubed chicken add it after herbs and cook for 5 more minutes
3. Add chicken broth. Bring to a boil. Reduce heat to medium low. Simmer for about 5 minutes.
4. Add noodles. Return heat to high. Bring soup back to a boil. Reduce heat to medium high. Boil for about 20 minutes until noodles are cooked through.
5. If using cooked chicken add it here
6. Taste soup and add additional herbs, salt, and pepper to your preference.
7. Serve with chopped parsley for garnish - may want to add more broth to leftovers.

