



Chicken Noodle Soup

Servings: 6

Ingredients

- 1 tablespoon vegetable oil
 - 1 medium onion, chopped
 - ½ cup carrots, diced*
 - 1 cup celery, diced
 - 5 cups chicken broth **OR** prepared bouillon
 - ½ teaspoon garlic powder
 - ¼ teaspoon black pepper
 - 1 bay leaf
 - 1 cup peas*
 - 2 cups cooked or leftover chicken, chopped
 - 1 cup noodles or other pasta, dry
- *1½ cups frozen mixed vegetables for the carrots and peas

Directions

Heat oil in a large pan over medium-high heat. Add onion, carrots and celery. Cook 3 to 5 minutes or until onion is tender. Mix broth, garlic powder, pepper, bay leaf, peas and chicken in a separate bowl. Add this mixture to the pan on the stovetop. Add noodles and reduce heat to a low boil. Cook uncovered for 10 to 15 minutes, stirring occasionally, until pasta and vegetables are tender. Remove bay leaf and serve.



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