INGREDIENTS

- 1 tbsp Butter or Oil
- ½ cup Onion, chopped
- ½ cup Celery, chopped
- 2, 32 oz cans Chicken Broth
- 1, 14.5 oz can Vegetable Broth
- ½ lb Chicken Thighs
- 1 ½ cup Egg Noodles
- 1 cup Carrots, sliced

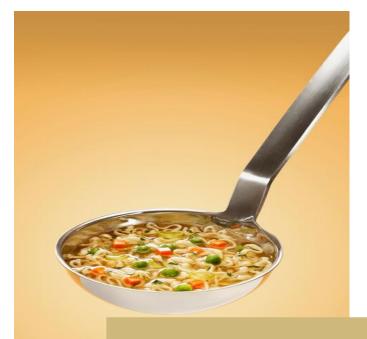
- ½ tsp Dried Basil
- ½ tsp Dried Orgeano
- Salt and Pepper to Taste
- Bay Leaves

DIRECTIONS

- Put skillet on medium heat. Cut chicken into small cubes. Cook in skillet until done or internal temp of 165
 F.
- 2. In large pot over medium heat, melt the butter or oil.
- 3. Cook onion and celery until tender, about 5 minutes.
- 4. Pour chicken and vegetable broth into pot.
- 5. Add in chicken, noodles, carrots, and seasonings and bring to a boil.
- 6. Once boiling, reduce heat to a simmer for 20 minutes.



UNIVERSITY OF COLORADO COLORADO SPRINGS



Chicken Noodle Soup

Fall 2020 Cooking Class | Dairy-Free |

Yield: Prep Time: Cook Time: 4-6 Servings 15 Min 30 Min