

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

1. 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.



Chicken Noodle Soup

*Fall 2020 Cooking Class |
Dairy-Free |*

Yield:
4-6 Servings

Prep Time:
15 Min

Cook Time:
30 Min