

# Chicken Noodle



## Ingredients

- 1 TBL oil
- 1 small onion, chopped
- 2 celery stalks, chopped
- 1 large carrot, chopped
- 4 cloves of garlic, minced
- 2 bay leaves
- 8 cups chicken stock
- 2-3 cups shredded chicken
- 6 ounces noodles (your choice)
- S&P to taste
- 1 tsp parsley

## Utensils

- 1 large pot and lid
- Spoon (wooden if available)
- Measuring cups and spoons
- Oven mitts



# Recipe Instructions

## Step 1: Oil and Veggies

In a large pot, on medium heat, add oil and let warm.

Add onions and cook 3 minutes, add celery and carrots and cook 5 more minutes.

Add garlic, cook 2 more minutes.

## Step 2: Add Stock

Add 8 cups of chicken stock (boxed or make your own) and bay leaves

Pour away from yourself and low to the pot to avoid splashing

## Step 3: Bring to a Boil

Bring stock to a boil, and then lower to medium heat. Cook with cover on ,5 minutes or until vegetables are tender.

## Step 4: Add Pasta/Chicken

Add the chicken and pasta. You can add parsley, salt and pepper here.

## Step 5: Taste

When the pasta is almost done, taste, be careful, it's HOT. If more salt and pepper is needed, add here.

## Step 6: Enjoy!

Let cool a few minutes and Enjoy!!



Scan this QR code with your phone for an instructional video on how to make this recipe.

**Kitchen Safety Tips:** Always open lid away from yourself or anyone else.

Cool soup , portion and freeze for a quick meal!

S and P – salt and pepper