

Steve's Amazing Chicken Soup

Original • Shared by Steve Janowicz

Ingredients

- 3 tablespoons vegetable oil
- 2 onions, diced
- 6 stalks celery, diced
- 6 carrot, diced
- 0.75 tablespoon chopped fresh rosemary
- 0.75 tablespoon chopped fresh tarragon
- 0.75 tablespoon chopped fresh thyme
- 0.75 tablespoon chopped Italian flat leaf parsley
- 4 quarts low-fat, low sodium chicken broth
- 3.5 cups cubed skinless, boneless chicken breast meat
- 1 (16 ounce) package egg noodles
- salt and pepper to taste



Instructions

1. In a large skillet over medium heat, cook onions in oil until translucent. Stir in celery, carrot, rosemary, tarragon, thyme, and parsley and cook covered until vegetables are soft, 5 to 10 minutes.
2. Transfer vegetable mixture to a large pot and pour in chicken broth. Simmer over low heat, covered, for 30 minutes.
3. Stir in chicken breast pieces and egg noodles and simmer, covered, 30 minutes more. Season with salt and pepper.

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.