

Chicken Noodle Soup

Recipe adapted from tastesbetterfromscratch.com (link to recipe included: <https://tastesbetterfromscratch.com/chicken-noodle-soup/>)

Prep Time 20 mins

Cook Time 20 mins

Total Time 40 mins

Servings 8

Ingredients:

- 1/2 Tablespoon butter
- 2 ribs celery, diced
- 3-4 large carrots, diced
- 1 clove garlic, minced
- 10 cups chicken stock or broth
- 1 teaspoon salt, to taste
- 1/2 teaspoon freshly ground black pepper, to taste
- 1/8 teaspoon dried rosemary, to taste
- 1/8 teaspoon dried thyme
- 1/8 teaspoon crushed red pepper flakes
- 4 cups dry egg noodles, farfalle, rotini, or other bite-size pasta
- 3 cups rotisserie chicken
- 1 teaspoon chicken bouillon

Instructions:

1. Add butter, diced celery, and carrots to a large pot over medium-high heat. Saute for 3 minutes. Add garlic and cook for another 30 seconds.
2. Add chicken stock, and season the broth with rosemary, thyme, crushed red pepper, salt, and pepper. Taste, and add chicken bouillon as needed.
3. Bring broth to a boil. Add noodles and cook just until noodles are al dente.
4. Remove pot from heat as soon as the noodles are just barely tender. (The noodles will continue to cook once you remove the pot from the heat; you don't want them too soft.)
5. Add chicken meat from the rotisserie chicken. Taste the broth again, and add more seasonings if needed.

Storing Leftovers:

Keep in an airtight container in the refrigerator for 4-5 days, depending on the freshness of the chicken you used. For freezing leftovers, allow the soup to cool completely and store it in a freezer safe container for up to 2-3 months. Thaw overnight in the fridge or over medium heat on the stove. If using store-bought noodles, undercook them before freezing the soup to avoid them getting soggy upon reheating. [Click to return to Easter Microsite.](#)