

Tracy's Home Style Chicken Noodle Soup

Nothing better for what ails you than a bowl of homemade chicken soup!
Try this quick and delicious version! Makes 8 Generous Servings!
Prep Time 10 Mins, Cooking time 25-30 mins



You need:

2L (8 cups) Chicken Stock Or Broth
(If you decide to use Boullion Cubes for the stock omit the salt in the ingredients list)
1/12 Cups Broad Egg Noodles
2 Cups Fresh Baby Spinach
1 1/4 Cups Cooked Chicken (Diced)
1 Cup Diced or sliced Carrots
1 Cup Diced or sliced Celery
1 Small Onion/ Shallots Diced
1tsp Minced Garlic
1/2 Tsp Thyme
1/2 Tsp Rosemary
1/2 Tsp Parsley
2 Tbl Butter
Salt and Pepper to taste

In a good Stock pot ...

Over medium heat Add the butter and Saute Onions , Garlic, Celery , and Carrots and cook until Onions are clear.

Add the Chicken Stock and bring to a gentle boil. Reduce heat and allow to simmer until Carrots are tender. (5-8 mins)Add the chicken, Herbs, Salt and Pepper and the noodles. Simmer for 5 mins. Add the spinach and simmer 10 minutes. Serve Hot with Crusty Bread or Crackers.

Alternatives:

No Spinach fans in the house ?? Add some small Broccoli florets, Swiss Chard or or the favourite greens.

Have left Over Cooked Pasta?? Use that instead of the Egg Noodles, just add it ad the end prior to serving.

I Use Mostly left over roasted or grilled chicken, but the frozen and pre cooked variety work well too!