

Hearty Bone Broth Chicken Noodle Soup – shared by Vera (Aurora)



Ingredients

- 2 tablespoons ghee
- $\frac{1}{3}$ cup chopped onions
- $\frac{1}{3}$ cup chopped celery
- $\frac{2}{3}$ cup chopped carrots
- Kosher salt to taste
- 4 cups [Kettle & Fire Chicken Bone Broth](#)
- 5 ounces cooked chicken breast chopped
- 5 ounces egg noodles
- $\frac{1}{4}$ teaspoon dried oregano
- 2 fresh basil leaves

Instructions

1. In a large pot over medium heat, melt ghee.
2. Add onions, celery and carrots and a pinch of salt to the pot and let cook until tender, about 5 minutes.
3. When the vegetables are tender, add chicken bone broth, chicken breast, egg noodles, oregano and basil leaves.
4. Bring soup to a boil, then reduce the heat and let simmer until all the flavors have melded, about 20 minutes. Season with salt, to taste.
5. Serve on a cozy day at home.