

Simple Chicken Noodle Soup

Yield: 6-8 Servings

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients

- 1 T olive oil
- 4 large carrots, sliced 1/4 inch thick
- 5-6 stalks celery, sliced 1/4 inch thick
- 1/4 white onion, diced
- 2 sprigs of thyme, leaves pulled off
- Rotisserie chicken, shredded
- 8 cups chicken broth
- 6 ounces wide egg noodles (about 4 cups or one half of a bag)
- salt and pepper
- 15-oz can of sweet corn (optional)
- 2 cups water (optional)

Instructions

Add the olive oil to a large soup pot or dutch oven on medium-high heat. Toss the diced carrots, celery, and onion, and thyme leaves together in the pot and cook for 5 minutes or until onions are soft.

Add the chicken broth to the veggies and leave on medium-high heat for another 5 minutes.

Add the noodles and bring to a boil for 5-7 minutes (just as noodles start to get soft). Add corn and shredded rotisserie chicken and stir. If the soup seems too thick (and it likely will!) at this point, add water until you reach desired consistency. Add salt and pepper to taste. Lower to a simmer for at least 10 minutes or until you are ready to serve.

Serve with your favorite side of bread or crackers - and enjoy!