



Classic Chicken Noodle Soup

Camine Pappas / Appetizer / January 2020

INGREDIENTS:

2 ½ C to 3 cups torn chicken pieces from a rotisserie chicken
2 ½ C Carrots, peeled and cut into large pieces
2 C cut celery stalks
4 cloves of garlic chopped finely
½ C white sweet onion chopped
1 chicken flavored Knorr bouillon cube
10 C water (added 2 – 3 C at a time)
2 T dried oregano
1 t paprika
¾ t ground thyme
1 bay leaf
3 C baby spinach
3 T oil
2 ½ C dried egg noodles (your choice depending upon how much pasta you want in it)
Chopped Italian flat leaf parsley to garnish if desired



METHOD:

Prep all ingredients. Heat a large Dutch oven pan and add the oil. Add the onion, and stir until translucent and starts to brown on edges. Then add carrots, and celery. Stir and sauté for about 1-2 minutes. Lower heat slightly and add the garlic. Stir just until fragrant. Now add 4 C hot water and let start to bubble. Add the bouillon cube and stir until dissolved. Now add the bay leaf, paprika, oregano, and thyme, and about 2 t salt and ½ t pepper. Add another 3 C water. Stir and let bubble for about 15 minutes until carrots are soft. Now add about another 1-2 C water until boiling. Add the pasta and cook on a low boil until pasta is al dente. About 5 minutes. Now add the chicken and heat it through for just a few minutes until steaming and hot. Don't boil it with the chicken in it or it will dry it out. Test it for flavor, and add salt and pepper if needed. Then stir in spinach. Remove bay leaf. Serve immediately. Garnish with fresh chopped Italian flat leaf parsley if desired.

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