

Chicken and Vegetable Soup



Serves: 6



Total Time: 35 minutes



Estimated Cost: \$6

Ingredients

- 2 boneless chicken thighs or breasts, cut into bite-sized pieces,
- 3 medium carrots, sliced,
- 3 celery stalks, sliced,
- 1 medium onion, diced,
- 2 garlic cloves, minced,
- 1 cup egg noodles or small pasta,
- 6 cups chicken broth,
- 1 tsp dried thyme,
- Salt and pepper,
- Olive oil



Warm,
comforting, and
made with simple
ingredients.

Instructions

- 1 Heat a large pot over medium-high heat with a splash of oil. Add the chicken and cook until browned on the outside, about 4 minutes. Remove and set aside.
- 2 In the same pot, cook the onion, carrots, and celery for 4 to 5 minutes until softened. Add the garlic and thyme, stir for one minute.
- 3 Pour in the broth and bring to a boil, then add the pasta and return the chicken to the pot.
- 4 Simmer for 10 to 12 minutes until the noodles are tender.
- 5 Season well and serve.

