Marie Saba

from my kitchen to yours

Chicken Noodle Soup

Ingredients:

- 2 Tablespoons butter
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 2 carrots, peeled and sliced thin
- 3 stalks celery, sliced thin
- 1 Tablespoon lemon juice
- 2 bay leaves
- 14 cups chicken broth or stock
- 1 Rotisserie chicken (about 3-4 cups shredded chicken)
- Kosher salt
- Freshly ground pepper
- Fresh herbs of choice: dill, parsley, thyme, or oregano
- 8 ounces wide egg noodles, cooked to tender

Instructions:

1. Heat a large Dutch Oven over medium-high heat and add butter. When butter melts, add onion and garlic. Cook for 1-2 minutes, being careful not to burn the garlic. Add carrots and celery. Cook vegetables, stirring occasionally, for about 3-4 minutes.

2. Add lemon juice, bay leaves and chicken stock. Season with salt and pepper. Bring to boil, then reduce to simmer and cook until veggies are tender, about 10 minutes.

3. While soup is cooking, use your fingers to shred the meat of the rotisserie chicken (about 3-4 cups shredded chicken total). Add chicken to soup and continue cooking about 10-15 more minutes to allow flavors to combine.

4. Garnish with your choice of fresh herbs — dill, parsley, thyme or oregano. Taste and adjust seasonings as needed. Serve in individual bowls atop wide egg noodles.