



# Easy Chicken Noodle Soup

Gluten & Dairy Free Option

\*

HYMNS & HOME

Easy
Chicken Noodle Soup
RECIPE NAME
Soup
CUISINE
10 Minutes
TIME TO PREPARE
30 Minutes
TIME TO COOK
40 Minutes
TOTAL TIME

- | INGREDIENTS   |
|---|
| <ul style="list-style-type: none"><li>• 1 Tbsp unsalted butter (dairy or plant-based like Earth Balance)</li><li>• 1 small onion, chopped</li><li>• 1/2 cup celery, chopped</li><li>• 2 cloves garlic, minced</li><li>• 1 tsp dried basil</li><li>• 1/2 tsp dried oregano</li><li>• 7.5 cups low sodium chicken broth</li><li>• 1.5 cups vegetable broth</li><li>• 8 oz cooked rotisserie chicken or shredded chicken breast</li><li>• 1 cup sliced carrots</li><li>• 1.5 cups egg noodles or gluten free noodles</li><li>• salt and pepper</li></ul> |

## INSTRUCTIONS

Melt butter in pot over medium heat. Cook onion and celery in butter until softened. Add garlic, basil, and oregano and cook until fragrant, about 30 seconds. Add broths, chicken, carrots, and noodles\*. Bring to a boil. Reduce heat and simmer for 20 minutes. Season with salt and pepper. Serve with a side of fresh bread or biscuits.

\*Alternatively you may omit the noodles and cook them in a separate pot according to package instructions. Ladel noodles & soup together in a bowl.