

Our State eats

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Chicken Noodle Soup

Yield: 6-8 servings

- 1** tablespoon unsalted butter
- 2** stalks celery, thinly sliced
- 3-4** large carrots, peeled and chopped
- 1** medium sweet onion, chopped
- 3** cloves garlic, minced
- 10** cups chicken stock
- 1** teaspoon salt
- 1** teaspoon freshly ground black pepper
- ½** teaspoon dried thyme
- ½** teaspoon dried sage
- ¼** teaspoon crushed red pepper flakes
- 1** (12-ounce bag) wide egg noodles
- 3** cups rotisserie chicken, skin and bones removed
- ½** cup fresh parsley, chopped

Add butter, celery, carrots, and onions to a large stock pot over medium-high heat. Sauté for 3-5 minutes. Add garlic and cook for another 30 seconds.

Add chicken stock and add thyme, sage, crushed red pepper, and salt and pepper.

Bring broth to a boil. Add noodles and cook just until noodles are al dente.

Remove pot from heat as soon as noodles are just barely tender. Stir in chicken and parsley. Taste the broth and add more seasonings and salt if needed.



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