

# CHICKEN NOODLE SOUP

Serves: 6 to 8

## Ingredients

- 2 Tablespoons olive oil
- 1 white onion, *chopped*
- 4 medium carrots, *chopped*
- 4 celery stalks, *chopped*
- 4 cloves of garlic, *minced*
- Rotisserie chicken OR ½ pound boneless skinless chicken \*
- 8 cups chicken or vegetable broth (plus more if you prefer)
- 1½ cups dry orzo pasta (or other short pasta)
- 2 lemons, *freshly squeezed*
- 2 Tablespoons parsley, *chopped*

## Vegetarian option:

Replace chicken with two eggs. Crack eggs into a cup or bowl, whisk. Using a large spoon, stir the soup in a large circle; slowly pour in eggs, which will quickly cook and form ribbons.

## Instructions

1. In a large stock pot, add chopped onion, carrots, and celery along with 2 Tablespoons olive oil. Saute for 5 minutes over medium heat.
2. Add minced garlic and saute for 2 minutes.
3. Add broth and dry pasta. Bring soup to a boil.
4. If using uncooked chicken, cut it into large chunks, and place in boiling broth with pasta. When it is cooked through (about 4 minutes), remove the chicken to a cutting board. Using a knife and fork, or two forks, shred chicken and return to pot.
5. If using rotisserie chicken, remove meat from chicken until you have about 1 ½ cups. Tear or shred chicken into bite size pieces. Add to soup, and simmer for 10-15 minutes or until the pasta is fully cooked.
6. Remove from heat.
7. Add in lemon juice and parsley. Serve hot.

