



"Chik'n" Noodle Soup

Servings 8

Prep 15 min

Cook 30 min

Ingredients

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| 2 Tbsp. Olive Oil | 1 tsp. Basil (fresh) |
| 1 (diced) Onion | 1 Tbsp. Thyme (fresh) |
| 2 (minced) Garlic Cloves | ¼ cup Flat Leaf Parsley |
| 3 (chopped) Celery Sticks | 1 Tbsp. Salt |
| 4 (chopped) Carrots | 4 cubes Chik'n Boullion |
| 2 small Zucchini (chopped) | 10 cups Water |
| 1-2 Red Bell Peppers | 12 oz Gluten Free Noodles |
| 3 (whole) Bay Leaves (fresh) | |

Directions

- 1** In a large stockpot, add the olive oil and heat over medium high heat.
- 2** Add the onions, saute for five minutes or so, then add the garlic, carrots, celery, zucchini, bell peppers, bay leaves, basil, thyme, parsley, and stir for a couple minutes.
- 3** Add the broth, allow the mixture to boil gently until the veggies are tender. Add the noodles and boil until noodles are soft. Taste the soup and add salt and pepper to taste.