

Chicken noodle soup recipe *By Nanor Demirjian*

Ingredients

- 1.5 liter chicken broth
- 1 teaspoon oil
- 2 cloves garlic, crushed
- 2 celery ribs, sliced
- 3 carrot sticks, sliced
- 1/4 medium onion, chopped
- 1 can (150g) sweet corn
- 100 grams elbow pasta
- 1/4 chicken (thigh and leg) cooked and shredded
- 1/2 tsp of mixed dried herbs (parsley, oregano, thyme, rosemary)
- Salt and pepper to taste

Instructions:

1. Heat oil over medium-high heat in a big pot. Add crushed garlic and sauté just until you smell the garlic. Add the celery, carrots, and onions and sauté for about 5 minutes
2. Add the chicken broth to the pot and turn up the heat to bring to a boil
3. Add the pasta, chicken, corn and dried herbs. Stir and reduce heat to simmer
4. Let soup simmer for about 10-15 minutes until pasta is tender
5. Add salt and pepper to taste

Nanor's Comments

Chicken noodle soup is one of my favorite types of soups and is so nice to eat during the winter when it's cold out. It's hearty, delicious, and comforting. I have vivid memories of my parents and grandparents serving it to me as a child when I was sick. I love preparing a great chicken or vegetable stock to be the base of this wonderful soup, although if you're short on time store bought broth will do the trick as well

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