



Herb Chicken Soup

Ingredients

- 2 tablespoons olive oil
 - 1 small white onion, peeled and diced
 - 2 medium carrots, peeled and diced
 - 2 stalks celery, ends trimmed and diced
 - 4 cloves garlic, minced or pressed
 - 8 cups (64 ounces) good-quality chicken stock
 - 3 sprigs fresh rosemary*
 - 3 sprigs fresh thyme*
 - 1 sprig fresh sage*
 - 2 cups shredded cooked chicken
 - salt and pepper
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- Optional: 6 ounces wide egg noodles – If you want this soup as a base for chicken dumpling soup, do not add noodles

Directions

Heat oil in a large stockpot over medium-high heat. Add onion and sauté for 4 minutes, stirring occasionally. Add carrots and celery and sauté for an additional 3-4 minutes, or until the carrots are softened a bit, stirring occasionally.

Add garlic and sauté for an additional 1-2 minutes, or until fragrant, stirring occasionally. Add chicken stock, rosemary, thyme and sage, and gently stir until combined. Continue cooking until the soup reaches a simmer.

If adding noodles: Reduce heat to medium-low, and stir in the egg noodles and chicken. Continue cooking for 8-10 minutes or until the egg noodles are al dente.

Remove and discard the rosemary, thyme, and sage sprigs (no worries if some of the leaves have dropped off). Taste the soup, and season with salt and pepper to taste.

