

20-Minute Homemade Chicken Noodle Soup

Serving: 8

Ingredients

1 Tbsp **butter**

2 **carrots** *chopped*

1 **celery stalk** *chopped*

$\frac{1}{2}$ **onion** *diced*

3 **garlic cloves** *minced*

8 cups **chicken broth** (*low sodium or homemade*)

1 $\frac{1}{2}$ cups **cooked chicken** *shredded or roughly chopped (rotisserie chicken works well)*

1 teaspoon **dried parsley**

$\frac{3}{4}$ teaspoon **dried basil**

$\frac{1}{2}$ teaspoon **dried sage**

8 oz **pasta**

Directions

1. In a large stock pot over medium heat, melt butter. Add carrots, celery, onion and garlic; sauté 2-3 minutes. Add chicken broth, chicken, and spices. Bring to a boil.
2. Stir in pasta and cook 5-7 minutes, until noodles are soft.

