

CHICKEN NOODLE SOUP

This is a satisfying Chicken Noodle Soup. It is basic, rich, fortifying, and wonderfully simple. The keys to this recipe are: using homemade stock, adding the ingredients in careful order so that nothing becomes overcooked, seasoning as you go, and I'm a big believer in cooking the pasta on it's own before adding it to the individual bowls of soup. It's worth bringing a separate, heavily salted pot of water to a boil and cooking the pasta al dente. I love to serve this soup with my garlic bread.

A note about the chicken: I usually start with either the leftovers from the previous night's roasted chicken, or roasted chicken breasts. For the roasted chicken breasts I simply place 2-4 large bone-in, skin-on chicken breasts on a roasting sheet, drizzle them with olive oil, season them with kosher salt and freshly ground black pepper and place them in a 375° oven for about 35-45 minutes, until their internal temperature registers 160-165° F. I remove them from the oven and allow them to cool before removing the skin, peeling the meat from the bones and shredding it with a fork (reserving the skin and bones for stock). You really only need two roasted breasts for this recipe, but I always roast four and use the others for enchiladas, salads, mac and cheese, etc.

Ingredients.

leftovers from 1 whole roasted chicken or two whole roasted chicken breast, shredded
6 cups chicken stock
1 large yellow onion, diced
1 large carrot, sliced
2 celery stalks, sliced
2 cloves garlic, minced
1 bay leaf
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon each: dried oregano, dried parsley, dried thyme
1 pinch each: nutmeg, paprika
1lb bowtie or penne pasta
1 tablespoon extra virgin olive oil
kosher salt
freshly ground black pepper

Directions.

In a large dutch oven, heat the olive oil over medium heat, add the onion. Sauté until the onion is translucent and just begins to brown around the edges, about 5-7 minutes. Add in the garlic, carrots, celery, herbs, nutmeg, and paprika. Sauté for another couple of minutes before adding the broth and chicken. Bring the soup up to a nice, gentle simmer. Season to taste with salt and pepper. Discard the bay leaf.

Bring a large pot of salted water to a boil. Cook about 1/2 cup of pasta per person until al dente. Drain the pasta and add a bit to each bowl before topping off the bowl with the

hot soup. Mix gently together and enjoy.

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