

Photo Coming Soon



Cozy & Creamy Chicken Noodle Soup (With A Twist)

INGREDIENTS

- 2 Tablespoons Olive Oil or Butter
- ½ Small Onion
- 2 Carrots, Peeled and Sliced
- 2 Celery Stalks, Sliced
- 3-4 Garlic Cloves, Minced
- 1 teaspoon dried thyme
- 1 teaspoon dried Parsley
- ½ teaspoon Dried Oregano
- 1 Bay Leaf
- 4 Cups Chicken Broth
- ½ Cup Heavy Cream
- 1 Cup Diced or Shredded Chicken
- Salt and Pepper to Taste
- 6-8 Oz Spaghetti Noodles

DIRECTIONS

1. Heat the olive oil/butter in a large pot over medium heat. Add the onion, carrots, and celery. Cook 5-6 minutes until softened.
2. Add garlic and cook for 30 seconds. Stir in thyme, parsley, oregano, and the bay leaf.
3. Pour in the chicken broth and add chicken. Bring to a gentle simmer.
4. Add the broken spaghetti noodles and cook 8-10 minutes, stirring to prevent clumping.
5. Season with salt and pepper and stir in cream.
6. Remove the bay leaf and serve warm. Enjoy!

NOTES

- **Break The Spaghetti Noodles Before Cooking Them**

I know breaking spaghetti noodles before cooking them can be difficult because pieces like to go flying everywhere. What I do is grab a small handful of pasta at a time, hold it tightly against my chest with my hands close together (but not quite touching), then break it. You will get a much cleaner break without pasta pieces ending up all over your kitchen.

- **Taste Before Serving**

This one may seem obvious to some people, but not everyone tastes their food before serving it. Trust me, this is one recipe you are going to want to taste first. Tasting before serving lets you know if any seasonings need to be adjusted. Added too much salt? Add a little more cream. Added too much cream? Add a little more salt. It is an easy fix as long as you catch it before serving.

- **Leftovers Will Thicken**

This is one I learned the hard way. If you have leftovers, the soup will thicken because the pasta continues soaking up the liquid as it sits. My tip is to add a splash of broth or cream while reheating it. That will help loosen everything back up and make it taste just as creamy and comforting as it did the first day.