

Veggie Chicken Noodle Soup

- 1 c chopped onions
- 1 c chopped carrots
- 1 c chopped celery
- 1 garlic clove, minced
- 2 tsp olive oil
- 1/4 c flour
- 1/2 tsp dried oregano
- 1/4 tsp dried thyme
- 1/4 tsp poultry seasoning
- 6 c reduced sodium chicken broth
- 4 c cubed peeled potatoes
- 1 tsp salt
- 2 c cubed cooked chicken
- 2 c uncooked extra wide noodles
- 1 c evaporated milk

In a dutch oven or soup kettle, saute onion, carrots, celery and garlic in oil for 5 minutes or until tender. Stir in the flour, oregano, thyme and poultry seas. until blended saute one minute longer. Gradually add broth, potatoes and salt, bring to a boil. Reduce heat cover and simmer 15-20 minutes or until potatoes are tender. Stir in the chicken and noodles simmer for 10 minutes or until noodles are tender. Reduce heat. Stir in the milk, heat through (do not boil).
Makes about 2 quarts.



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