



Century
Federal Credit Union

Recipes for Success

Chicken Noodle Soup

Jen, Marketing Director

Ingredients

- 2 Tbsp olive oil
- 2 large onions, sliced
- 3-4 carrots, sliced
- 3-4 stalks of celery, sliced
- 2 cups of mushrooms, sliced
- 2 chicken breasts, cubed
- 64oz of chicken broth/stock
- 1 Tbsp thyme
- 2 Tbsp parsley
- 2-3 bay leaves
- Salt & pepper to taste
- 1 bag of egg noodles



Directions

1. Heat olive oil over medium heat. Sauté onions, carrots, celery and mushrooms until cooked through. Add chicken and cook through.
2. Add thyme, parsley, bay leaves, salt and pepper.
3. Raise heat and bring to a boil and add egg noodles. Boil as long as directed by the package and then turn down soup and simmer for 20-30 minutes and serve.