



Easy Chicken Noodle Soup

Use leftover rotisserie chicken to make this easy and quick favorite comfort food from childhood.

Yield: 4 servings

Ingredients

- 1 tablespoon butter
- 1 cup finely diced celery (about 2 stalks celery)
- 1 cup finely diced onion (one small or half of large onion)
- 4 cups (32 oz) GF chicken stock
- ½ teaspoon dried marjoram or oregano
- ½ teaspoon dried basil
- ¼ teaspoon salt, or to taste
- ¼ teaspoon black pepper, or to taste
- 1 cup thinly sliced carrots (about 2 medium carrots)
- 1 to 1½ cups shredded or chopped cooked chicken
- 4 ounces (half of 8 oz box) [Pamela's Spaghetti](#)

Directions

Melt butter in a large pot, add chopped celery and onions, and sauté until soft and translucent, about 5 minutes. Add stock, dried herbs, salt, and pepper and simmer for 10 minutes. Add carrots and simmer for 10 more minutes.

While broth is simmering, bring a large pot of water to a boil. Cook Spaghetti for 10 minutes; drain and rinse very well with cold water; set aside.

Add chicken to broth and simmer for about 5 minutes. Adjust seasonings to taste.

To serve, divide cooked noodles evenly between four bowls and ladle hot soup over them.

VARIATION: For a bright, lemony soup, replace butter with 1½ teaspoons olive oil, and replace diced onion with ½ cup finely sliced green onion and 1 to 2 finely chopped garlic cloves. Replace basil with 1 teaspoon dried parsley, 1 bay leaf, and 2 teaspoons fresh lemon juice.

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