

Chicken Noodle Soup

Makes: 10, ½ cup servings

Ingredients:

Egg Noodles: 7 oz

Unsalted Butter: 1 tablespoon + ¾ teaspoon

Onion, diced: 2 tablespoons + ¾ teaspoons

Celery, diced: 2 tablespoons

Carrots, diced: 1 tablespoon

All Purpose Flour: 2 tablespoons

Water: 3 ½ cup

Chicken Breast: 4 oz

Chicken Base: 2 ½ teaspoons

Kosher Salt: Dash, to taste

White Pepper: Dash, to taste

Fresh Parsley, chopped: 2 ½ teaspoons

Instructions:

1. Cook pasta until al dente. Drain, rinse with cold water, drain, Set aside.
2. Melt butter in a kettle. Add and sauté onions, celery, and carrots for 3-5 minutes.
3. Stir in flour to make a roux. Cook 5-7 minutes.
4. While whisking, slowly stream in water. Dice chicken and add along with base. Heat until gently boiling. Reduce heat and simmer 20 minutes.
5. Adjust taste with salt and white pepper, as needed.
6. Garnish with parsley.
7. Just before serving, dip noodles into boiling water to reheat.
8. Serve warm, 145°F minimum.