Back to Basics: Chicken Noodle Soup

Prep Time: 5 min    Cook Time: 20 min    Yield: 4

Ingredients:

➢ 8 cups of water
➢ ½ Chicken bouillon cube
➢ 9oz. of chicken breast (or 1 ½ large chicken breast), quartered
➢ 1 Carrot, peeled and sliced thinly
➢ 1 zucchini, sliced into half-moons
➢ ½ c. celery, sliced
➢ 1 ½ cups of egg noodles
➢ salt and Pepper to taste

Instructions:

1. Bring 8 cups of water to a boil.
2. Add the chicken bouillon and chicken -- Boil for about 7 min until cooked.
3. Shred the chicken and add back into the water.
4. Chop the carrot and zucchini.
5. Add the vegetables and egg noodles to the water.
6. Boil until the noodles are cooked, about 8 minutes.
7. Taste and adjust seasoning with salt and pepper.