



Weeknight Chicken Noodle Soup

Prep time: 10 min | **Cook time:** 30 min | **Total Time:** 40 min | **Servings:** 8-10

Ingredients

- 1.5 Tbsp butter
- 2 cups chopped yellow onion (about one medium onion)
- 2 cups peeled and sliced carrots (about four carrots)
- 2 large, smashed garlic cloves
- 64 oz chicken broth
- 1 can of vegetable broth
- 2 cups large egg noodles
- 1 tsp Italian Seasoning
- Meat from 1 rotisserie chicken, chopped or shredded
- Salt and pepper to taste

Directions

- Prep the ingredients. Peel and slice 2 cups of carrots (about 4 carrots). Chop 2 cups of yellow onion (about one medium onion). Smash and peel two large garlic cloves.
- Melt 1.5 Tbsp of butter in a medium Dutch oven or soup pot over medium heat.
- Add 2 cups of chopped carrots and sauté for about 5 minutes.
- Add the 2 cups of onions and 2 smashed garlic cloves and sauté another 5 minutes.
- Add 1 tsp of Italian Seasoning and cook another 30 seconds while stirring.
- Add 64 oz of chicken broth and 1 can of vegetable broth and bring up to a boil.
- Reduce the heat to a simmer and add the shredded chicken and 2 cups of egg noodles. Simmer for about 20 minutes until the noodles are cooked.
- Season with salt and pepper to your taste.
- We like to serve it with warm bread and butter.