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*SPS Soup Sale Recipes: Please be sure to cool your soup to room temperature before putting into containers. Hot soup causes the containers to crack.*

Quick Chicken & Noodle Soup:

4 TB Olive oil

4 medium carrots, peeled and chopped

2 medium onions, chopped

4 ribs celery, chopped

4 bay leaves

Salt & pepper

12 cups chicken broth

1 lb. boneless chicken breast, diced

1 bag wide egg noodles or Kluski brand noodles

1 TB fresh, chopped parsley

Cook noodles until al dente, according to package directions; drain & set aside.

Place a large pot over moderate heat and add olive oil. Work close to the stove and add vegetables to the pot as you chop in the order they are listed.

Add bay leaves and season vegetables with salt and pepper. Add broth to the pot and raise heat to bring liquid to a boil. Add diced chicken, return soup to a boil and reduce heat to moderate. Cook chicken for 10 minutes until cooked through. Add noodles and chopped parsley. Remove bay leaves. If soup is too thick, add more broth.