Chicken Noodle Soup for Kids!

**Ingredients**
- 2 tsp olive oil
- 1 cup baby carrots, diced
  (can also use whole peeled carrots)
- ¼ tsp each: garlic powder, onion powder
- ⅛ tsp salt, celery salt, turmeric powder
- 1 teaspoon chicken base
- 32 oz chicken broth
- 1 cup cooked chicken, diced small
- 1 cup Kluski noodles (up to 1 ½ cups)
  Can use other types of noodles, just adjust the cooking time for your noodle type

**Directions**
1. In large pot, over medium/med-low heat, sauté carrots in oil for 3–4 minutes.
2. Stir in the garlic powder, onion powder, salt, celery salt, and turmeric powder.
3. Pour in the chicken broth and add the chicken base, stir to combine.
4. Turn the heat up to medium/medium-high, and bring the pot to a simmer.
5. Add noodles and chicken, cook 12-15 minutes, until noodles are cooked through.
6. Taste for additional seasoning.

Enjoy!