



Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Chicken Noodle Soup for Kids!

Ingredients

- 2 tsp olive oil
- 1 cup baby carrots, diced (can also use whole peeled carrots)
- 1/4 tsp each: garlic powder, onion powder
- 1/8 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!