

**Easy Chicken Noodle Soup**  
**From The Cook's Life**  
**Serves 4-6**

Your broth determines if your soup is just good or excellent. Make sure you use a tasty broth, either homemade or commercial. I like Kitchen Basics unsalted chicken stock. I like a lot of vegetables – if you like more broth, use the smaller amount of celery and carrot.

1 tablespoon olive oil  
1 large shallot or 1 small onion, minced  
3-4 ribs celery, diced  
3-4 carrots, diced  
1 large clove garlic, minced  
4 cups low salt or unsalted chicken broth (see headnote)  
 $\frac{3}{4}$  teaspoon salt, or to taste  
freshly ground black pepper  
1 cup small noodles, I used radiatori  
1-2 cups cooked chicken, cut into bite-sized pieces

Heat the olive oil in a 3-quart pot over medium heat until shimmering.

Add shallot or onion, celery and carrots. Sauté until slightly browned and tender, lower heat if they are browning too much.

Add garlic and sauté for a couple of minutes.

Add chicken broth. Cover pot and bring it to a boil over high heat.

Once broth boils, lower the heat so the soup is boiling gently and cook for about 10 minutes, or until vegetables are tender.

Taste broth and add salt and pepper to taste.

Add noodles and boil, covered, until they are al dente.

Lower heat to low and add chicken. Heat just until chicken is hot. Serve hot.

Leftovers keep well, though you may need to add a little water – the soup thickens and the noodles tend to absorb the broth.