

Fast & Simple Chicken Noodle Soup

Cook Time 30 minutes

Servings: 6



Ingredients

- Boneless, skinless chicken thighs
- 1 tbsp fresh chopped ginger (optional)
- 1 tsp turmeric (optional)
- 3 cloves of garlic
- Salt and pepper to taste
- 3 bay leaves
- 1/2 tsp thyme
- 2 32 oz chicken broth
- Prechopped vegetable combo of onions, carrots and celery
- Pasta noodles of your choice

Instructions

1. Boil the chicken thighs in pot of water.
Optional: May consider adding large onion pieces and large celery pieces with leaves while boiling chicken for added flavor.
2. Add fresh ginger, garlic, bay leaves, thyme, turmeric, salt and pepper.
3. When the chicken is thoroughly cooked remove from the pot and put to the side. Remove half of the water from the pot.
4. Chop chicken into bite size pieces.
5. To the remaining water, add chicken broth and prechopped vegetable combo.
6. Add chicken to the pot and bring to a rolling boil.
7. Add pasta noodles of your choice and cook until done.
8. Add more salt and pepper to taste.