



# CHICKEN NOODLE SOUP

Made with 100% chicken breast, our traditional Pollo Deshebrado follows our family recipe. Fully cooked in its own juices and lightly seasoned with a traditional blend of spices. A convenient, ready-in-minutes, authentic meal.

## INGREDIENTS

- 1 15oz. package Del Real Foods® Shredded Chicken
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon canola oil
- 1 large onion, chopped
- 1 garlic clove, minced
- 10 cups chicken broth
- 4 celery sticks, chopped
- 4 medium carrots, chopped
- 2 bay leaves
- 1 teaspoon dried thyme
- 3 cups noodles of your choice
- 1 tablespoon chopped fresh parsley
- 1 tablespoon lemon juice



**15**

Minutes  
**Prep Time**



**30**

Minutes  
**Cook Time**



**2-3**

Servings

## PREPARATION

1. In large pot, add the oil and heat over medium-high heat..
2. Add all your vegetables and sauté for about 6-7 minutes or until vegetables are soft. Add garlic and cook for another minute.
3. Once vegetables are ready, add Del Real Foods® Shredded Chicken and 10 cups of chicken broth. Boil on low heat for about 5 minutes.
4. Add 3 cups of noodles along with thyme, bay leaves and parsley.
5. Cook another 7 minutes or until the noodles are tender. At this time if you would like you can add more broth or water for a more soupier consistency (optional).
6. Season with salt and pepper to taste.
7. Serve and add a some lemon juice to taste and enjoy!