

MORTON & BASSETT SPICES®

Classic Chicken Noodle Soup



- 1 pound fusilli pasta, or your favorite variety
- 2 tablespoons olive oil
- 2 garlic cloves, diced
- 1 yellow onion, chopped
- 3 medium carrots, cut into small slices
- 1 teaspoon Morton & Bassett Parsley
- 1 teaspoon salt
- 2 cups celery, diced
- 2 cups shredded chicken
- 5 cups chicken or veggie broth
- Morton & Bassett Bay Leaves
- ½ lemon, squeezed

In a large pot, heat olive oil and garlic, simmer for 2 minutes then add onions, carrots, parsley and salt. Simmer over medium heat for 5 minutes, stirring frequently. Add celery and shredded chicken and simmer for another 5 minutes. Add broth, 3 cups of water, bay leaves and lemon. Bring to a low simmer and let cook for 10 minutes. (If you prefer a soup with more broth, you can add additional broth or water at any point and salt to taste at the end.

Meanwhile, bring another pot of water to boil and cook pasta per package directions. Drain pasta and add to the soup. Remove bay leaves, lemon, and serve immediately.



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