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by ewfood

Chicken noodle soup



Ingredients

½ oz. olive oil
½ onion, finely chopped
2 cloves garlic, minced
1 carrot, finely chopped
2 stalks celery, chopped
½ tsp. rosemary, minced
24fl oz. chicken stock
1 cooked chicken breast, chopped
½ cup gluten-free noodles

Preparation

1. Sauté the vegetables in the olive oil on a medium heat. Stir occasionally, ensuring that they do not burn. Once the onion become translucent, add the rosemary and allow the flavours to develop.
2. Add the chicken stock and bring the pot to a boil. Allow the vegetables to boil for 10 minutes in the stock and then add the cooked chicken. Continue to simmer for an additional five minutes before adding the noodles. Cook until the noodles are soft. Season and serve.

Cooks Note