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Chicken Noodle Soup

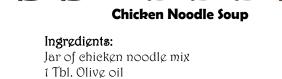
Ingredients:

Jar of ehieken noodle mix 1 Tbl. Olive oil 1 earrot & 1 stalk of eelery finely dieed 3 eups water 2 eups ehopped eooked ehieken Season to taste

Directions:

tleat 1 tablespoon oil in a saucepan over medium-high heat. Sauté one diced earrot and one diced stalk of celery until just tender, about 5 minutes. Unwrap the bouillon cube from the soup mix, and then add it, plus all remaining ingredients to the saucepan. Add in 3 cups of water. Bring to a boil, reduce heat, and simmer until the noodles are cooked through, about 10 minutes. Stir in 2 cups chopped cooked chicken before serving. Season to taste





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