



### Chicken Noodle Soup

**Ingrédients:**

- Jar of chicken noodle mix
- 1 Tbl. Olive oil
- 1 carrot & 1 stalk of celery finely diced
- 3 cups water
- 2 cups chopped cooked chicken
- Season to taste

**Directions:**

Heat 1 tablespoon oil in a saucepan over medium-high heat. Sauté one diced carrot 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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