

## Chicken Noodle Soup

- 2 teaspoons extra virgin olive oil
- 1 cup chopped onion
- 1 cup chopped carrots
- 1 cup chopped celery
- 1 clove garlic, minced
- 1/4 cup all-purpose flour
- 1/2 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 1/4 teaspoon poultry seasoning
- 1 teaspoon salt
- 8 cups chicken broth
- 3 cups bite-sized pieces of roasted chicken
- 12 ounces 2 % canned evaporated milk
- 2 cups (4 ounces) uncooked egg noodles (or any other noodle)

1. Heat the olive oil in a large pot over medium-heat. Add the onion, carrots, celery and garlic; sauté 5 minutes. Sprinkle the flour, oregano, thyme and poultry seasoning over the vegetables, and cook 1 minute. Stir in the broth and salt. Bring to a boil; reduce heat, and simmer, partially covered, for 25 minutes.
2. Add the roasted chicken, evaporated milk and noodles, and cook 10 minutes or until the noodles are tender. Yum.

