

# CHICKEN NOODLE SOUP

soup mix

Our **Homestyle Chicken Noodle Soup** mix captures the essence of home in every spoonful. Tender egg noodles blend seamlessly with savory minced onion, celery, and carrots, creating a medley of flavors that feels like a cozy hug on a chilly day.

Infused with a delicate balance of rosemary, sage, thyme, and a hint of celery seed, the mix is elevated by the depth of chicken bouillon granules, with a single bay leaf offering a subtly earthy undertone. Simmer it with diced chicken and fresh vegetables for a hearty family meal, or keep it simple for a nourishing bowl of comfort.

## INGREDIENTS

- 2 cups egg noodles
- 1 Tablespoon minced onions
- 3 Tablespoons celery
- 3 Tablespoons carrots
- 1 bay leaf
- 1/2 teaspoon rosemary
- 1/2 teaspoon sage
- 1/2 teaspoon thyme
- 1/2 teaspoon celery seed
- 1 teaspoon chicken bouillon granules

## INSTRUCTIONS

1. Mix all ingredients together.
2. Store or use as desired.

# CHICKEN NOODLE SOUP

## INGREDIENTS

- 1 Tablespoon vegetable oil
- 1 lb of protein, chicken, bite-sized
- 1 Simple Jar® chicken noodle soup mix
- 3 cups water

## INSTRUCTIONS

1. Heat oil over high heat in a large pan.
2. Saute chicken until browned.
3. Place on a separate plate.
4. Mix all remaining ingredients in the pan.
5. Bring to a boil over high heat.
6. Reduce heat to low.
7. Boil for 10 minutes until noodles are tender.
8. Add chicken.
9. Season to taste