

# Recipe Title

## Hands-on time

10 minutes

## Start-to-eat time

40 minutes

### Ingredients

- 4 cups chicken or vegetable broth
- 1/4 cup uncooked shell pasta
- 1 to 2 carrots
- 1/2 cup chopped, cooked chicken, optional

### Tools

- Measuring cups & spoons
- Medium-size saucepan
- Knife & vegetable peeler
- Ladle
- Fish-shaped cookie cutters

### Skills

- Measuring
- Working at the stove
- Stirring
- Using cookie cutters

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Something's fishy with this chicken noodle soup! It's made with chicken broth, shell pasta, and carrot goldfish. You can cut the carrots into fish shapes with the smallest cookie cutter in your Snack Happy kit.

1. Pour the broth into the saucepan. Bring it to a low boil over medium-high heat.
2. Peel and cut the carrots into long, diagonal, thin strips. Use a fish cutter to cut out the fish shaped carrots.
3. Carefully add the pasta shells and carrot fish to the hot broth. Cook for 10 minutes. In the last minute, add the diced chicken, if you'd like.
4. Ladle the soup into bowls and enjoy!