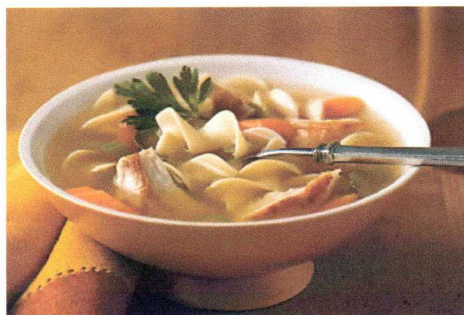


SENSATIONAL CHICKEN NOODLE SOUP



AT A GLANCE



Prep
10 mins



Total
35 mins



Serves
4

MADE WITH



Swanson® Natural
Goodness® Chicken
Broth



Swanson® Chicken
Broth



Swanson® Certified
Organic Chicken
Broth

Sometimes you just want a good, old-fashioned chicken noodle soup...no fancy ingredients...just great flavor. Give this version a try...all you need are the ingredients and 35 minutes to make a home-style soup that you'll really enjoy.

INGREDIENTS

4 cups Swanson® Chicken Broth **or** Swanson® Certified Organic Chicken Broth **or** Swanson® Natural Goodness® Chicken Broth

1 medium carrot, peeled and sliced (about 1/2 cup)

1 stalk celery, sliced (about 1/2 cup)

1/2 cup uncooked extra wide egg noodles ← can use 1 cup

1 cup shredded cooked chicken or turkey ← can use
canned chicken (10 oz.)

INSTRUCTIONS

1. Heat the broth, **1 generous dash** ground black pepper, carrot and celery in a 2-quart saucepan over medium-high heat to a boil.

2. Stir the noodles and chicken in the saucepan. Reduce the heat to medium. Cook for 10 minutes or until the noodles are tender, stirring occasionally.

RECIPE TIPS

Flavor Variation: for Asian soup, add **2** green onions cut into 1/2-inch pieces, **1 clove** garlic, minced, **1 teaspoon** ground ginger and **2 teaspoons** soy sauce. Substitute **uncooked** curly Asian noodles for the egg noodles.

Flavor Variation: for Mexican soup, add **1/2 cup** Pace® Picante sauce, **1 clove** garlic, minced, **1 cup** rinsed and drained canned black beans and **1/2 teaspoon** chili powder. Substitute **2** corn tortillas (4 or 6-inch) cut into thin strips for the noodles, adding them just before serving.

Flavor Variation: for Italian tortellini soup, add **1 can** (14.5 ounces) diced tomatoes, drained, **1 clove** garlic, minced, **1 teaspoon** dried Italian seasoning, crushed and **1 cup** fresh spinach leaves. Substitute **1/2 cup** frozen cheese tortellini for the egg noodles. Serve with grated Parmesan cheese.