

# Chicken Noodle Soup

## Ingredients

8 cups chicken broth

2 tablespoons salt + more to taste

1 teaspoon pepper + more to taste

1 tablespoon Italian seasoning

2 teaspoons thyme

2 teaspoons rosemary

2 celery stalks, chopped

2 medium carrots, chopped

2 cups cooked chicken, chopped

12oz dry gluten-free pasta shells, or gluten-free pasta of your choice

## Directions

1. In a large pot add celery, carrots, and chicken broth
2. Boil until vegetables are fork tender
3. Add all seasonings, chicken, and pasta
4. Cook only until pasta is al dente
5. Immediately remove from heat and transfer to the container you will store in the fridge

By removing the soup from the pot and placing in a storage container, the soup will cool more quickly which will keep the noodles from becoming overcooked and mushy.