

# CHICKEN NOODLE SOUP

## INGREDIENTS

¼ cup chopped pancetta or bacon  
(optional)

olive oil

1 cup finely chopped onions,  
leeks or shallots

1 cup finely chopped celery

1 cup finely chopped carrots

8 cups chicken broth

1 Parmesan rind (if you can find it  
– try asking at the cheese counter  
in your grocery store, or buy a  
hunk of parmesan and cut off the  
rind – it will add a nice flavor and  
thicken the soup)

½ to ¾ pound of chicken breast  
(skinless, boneless, or bone in  
will all work)

1 cup of whole wheat spaghetti  
broken into small pieces (or other  
small noodles of your choice)

Dill, chives or parsley (optional)

salt to taste

optional garnishes:

additional seasonal vegetables

## METHOD

Chop the pancetta/bacon into bite sized pieces and sauté.

Finely chop the onions/leeks/shallots, celery and carrots. Sauté these vegetables in the bacon/pancetta fat and some olive oil.

Add the chicken broth, parmesan rind and the chicken breast. Bring mixture to a simmer until the chicken is cooked through. Remove the chicken from the stock and shred the meat.

Remove the Parmesan rind from the stock. Add the noodles to the soup and simmer until almost cooked through. Add the shredded chicken and herbs. Season with salt to taste.