**Chicken Noodle Soup**

**Ingredients:**

1 Tbsp. soybean oil

3 cups onion diced

1 ½ cups carrot diced

1 ½ cups celery diced

1 Tbsp. thyme

2 Tbsp. fresh parsley chopped

1 cup shredded chicken meat

2 qt. chicken stock

4 oz. uncooked farfalle pasta

Water to cook the pasta

Salt and pepper to taste

Other seasonings as your group likes

**INSTRUCTIONS**

**Day 1:**

1. Mise en place everything

**Day 2:**

1. Have one member of your group bring some lightly salted water to a boil. Add the raw pasta. Cook for 8-10 minutes, until cooked fully. Drain and set aside
2. In the oil, sauté the onions, carrots, and celery until soft.
3. Add the spices and salt and pepper and cook for another minute.
4. Add the chicken and chicken stock. Bring up to a simmer. Adjust seasonings to your group’s taste.
5. Add the pasta and bring back to a simmer.
6. Transfer into a large bowl to cool.

**Day 3:**

1. Reheat your soup.
2. Chef gets half.
3. Enjoy.