**Chicken Noodle Soup**

**Ingredients:**

1 Tbsp. oil

3 cups onion, medium diced

1 ½ cups carrot, medium diced

1 ½ cups celery, medium diced

2 sprigs fresh thyme

¼ cup fresh parsley, chopped

2 cups chopped chicken thigh meat

2 cups chopped chicken breast

2 qt. chicken stock

8 oz. uncooked farfalle pasta

Water to cook the pasta

Salt and pepper to taste

Other seasonings as your group likes

2 cups heavy cream (optional)

**INSTRUCTIONS**

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 chicken. Cook until it develops color on all sides.
4. Add the spices and salt and pepper and cook for another minute.
5. Pour in the chicken stock. Bring up to a simmer. Adjust seasonings to your group’s taste.
6. Cook for at least 10 minutes and then check the chicken for doneness. If it is not done continue cooking.
7. If you would like to add the cream, do it now.
8. Add the cooked pasta and bring back to a simmer.