

Pantry Chicken Noodle Soup



Ingredients

2 (4.5oz) cans chunk chicken, drained

4 cups chicken broth

1 can carrots, drained

1 cup dry egg noodles

1 small onion, diced (or 1.5 tsp onion powder)

1 clove garlic, minced (or ½ tsp garlic powder)

Optional: toppings like crackers, parsley, or a lemon slice

Optional additional seasonings: try ¼ tsp ground black pepper, and ½ tsp dried parsley

Instructions

1. In a medium pot, add the chicken broth, onion (or onion powder), garlic (or garlic powder), and any additional seasonings. Bring to a gentle boil.
2. Stir in the drained carrots and canned chicken. Reduce to a simmer and allow to sit for about 5 minutes.
3. Add the egg noodles and allow to simmer for 5-10 minutes until cooked, stirring occasionally.
4. Portion into bowls and add any preferred toppings. Try adding a slice of lemon to the soup to add some zest.
5. Adjust seasoning as needed, portion into bowls, and enjoy!

