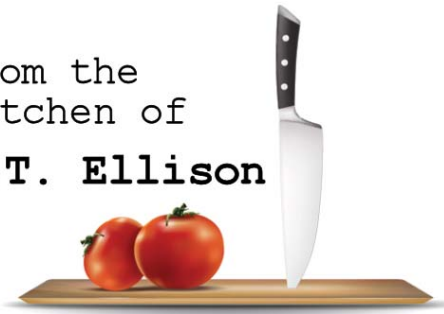


From the
kitchen of
J.T. Ellison



Ingredients

- ✓ 3 large chicken breasts, cut into 2 to 3 inch pieces, seasoned generously with salt and pepper
- ✓ 2 tablespoons EVOO
- ✓ Standard Mire Poix — chop ½ half medium onion, 2 stalks of celery, and 2 large carrots
- ✓ 1 large clove garlic, minced
- ✓ 1 teaspoon dried thyme
- ✓ 2 bay leaves
- ✓ 1 package organic chicken stock
- ✓ 1 chicken bullion cube (in 1 cup water)
- ✓ 1 ¼ cups of thin egg noodles
- ✓ 1 cup frozen sweet peas
- ✓ 2 teaspoons salt
- ✓ 2 teaspoons black pepper

The Very Best Chicken Noodle Soup

It's cold season at the Ellisons, so this delicious, hearty chicken noodle soup is just the ticket. I laugh every time I make it — I used to be so afraid of soups, and they're the easiest thing on the planet. This is my favorite: it's hearty, salty — good for sore throats — and filling. And you can easily double the recipe to serve a big family.

Directions

- Cut chicken breasts into large pieces (2 to 3 inch pieces, about same thickness) and season generously with salt and pepper. Braise in olive oil until cooked through. Set aside.
- In a large pot, heat olive oil on medium heat. Add the diced onion, celery and carrots. Sauté for about two minutes. Add in the garlic, thyme and bay leaves, cook until onions are translucent.
- Return chicken to the pot. Stir so all the flavors mingle, add salt and pepper.
- Add chicken stock, bullion cube and water. Bring to a slow boil, then reduce heat to low. Simmer for 30 minutes.
- Add peas and noodles, cook for ten minutes.
- Serve with crusty French bread.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

