

Chicken Noodle Soup



INGREDIENTS:

SERVINGS 6

- ½ cup NorthernLights Pizza Garlic Butter Sauce
- 1 medium onion, chopped
- 2 medium carrots cut into ½ inch pieces
- 2 celery ribs, cut into ½ inch pieces
- 1 bay leaf
- 1 ½ cups chopped chicken, cooked
- 2 quarts of chicken stock
- 12 ounces frozen Reams noodles

PREPARATION:

1. Place a soup pot over medium heat and coat with a Tablespoon of NorthernLights Amazing Garlic Butter Sauce.
 2. Add the onion, garlic, carrots, celery and bay leaf.
 3. Cook and stir for about 6 minutes, until the vegetables are softened but not browned.
 4. Pour in the chicken stock and the remainder of the Amazing Garlic Butter Sauce, and bring the liquid to a boil.
 5. Add the noodles and simmer for 5-10 minutes until tender.
 6. Fold in the chicken, and continue to simmer for another couple of minutes to heat through.
 7. Remove bay leaf and throw away.
- Serve with favorite garnish, rolls, bread or crackers.

