Easy Healing Noodle Soup

Warm, simple comfort food for cozy days.



I love this soup whenever I want something warm and comforting. It's especially handy during cold and flu season, and the leftovers are delicious too.

INGREDIENTS

- 8 cups chicken broth
- 2 celery stalks, chopped
- 1 yellow onion, diced
- 1 (12 oz) bag frozen peas & carrots
- 2 cups egg noodles
- 1 chicken bouillon cube
- Salt & pepper to taste
- Cooking spray

DIRECTIONS

1. Heat cooking spray in a large pot over medium heat.
2. Add onion and celery and sauté for 5-7 minutes, until softened and fragrant.
3. Pour in chicken broth and add the chicken bouillon cube. Stir until dissolved and bring to a gentle simmer.
4. Add the frozen peas and carrots and cook for 5 minutes.
5. Stir in egg noodles and cook according to package directions, usually 6-8 minutes, until tender.
6. Season with salt and pepper to taste and serve warm.