

Chicken BOOdle Soup

supplies



2 tablespoons butter
or olive oil

2–3 cups cooked shredded
chicken



1 small yellow onion, diced

salt, garlic powder, black
pepper to taste



2 celery stalks, sliced

1 tbsp dried thyme



3–4 large carrots

1 tbsp dried parsley



2 cloves garlic, minced

2–3 cups egg noodles



8 cups chicken broth

Optional: a squeeze of fresh
lemon juice

directions

1. Peel the carrots and slice them into rounds. Use a straw to punch two eyes and a mouth into each slice to create “boo” faces.
2. Heat the butter or olive oil in a large pot over medium heat. Add the onion, garlic, celery and carrots and cook for about 5 minutes, until they begin to soften.
3. Pour in the chicken broth, then add the shredded chicken, thyme, parsley, garlic powder, salt and pepper.
4. Add the egg noodles and cook according to the package directions, usually about 6–8 minutes.
5. Taste and adjust the seasoning. Then scoop it into bowls and make sure everyone gets plenty of those little BOO carrots!