

## Tuscan Chicken Noodle Soup

The ultimate comfort food, our family calls this magic soup. Perfect when you're under the weather or need a warm, comforting meal, this soup is always the answer. The flavours harmonize, making every spoonful as delicious as the last.

2 chicken breasts, bone-in  
1 medium cooking onion  
1 large carrot  
3-4 garlic cloves  
5 sprigs fresh thyme, divided  
2 long sprigs fresh rosemary  
1 tsp black peppercorns  
3 tsp sea salt, divided  
1 bay leaf  
2 tbsp Tuscan Herb Infused Olive Oil  
½ large onion, finely chopped  
2 large carrots, peeled (about 1½ cups)  
2 stalks celery, chopped (about 1½ cups)  
2 cups dried Morelli Pasta  
½ cup fresh parsley

Step 1 - For the Broth: Add chicken breasts to a large stock pot or slow cooker. Slice the onion and carrot in half. Add vegetables to the pot along with half the thyme, rosemary, black peppercorns and 2 tsp of sea salt. Add enough water to cover ingredients 3 to 4 inches, approximately 6 to 8 cups. Over high heat, bring the pot to a boil, then reduce heat to low and simmer for 1 -1½ hours, giving stock time to intensify. Or set the slow cooker to low and let cook for 8 to 12 hours or overnight. Skim off any foam on the surface of your broth to keep it clear and beautiful. Strain it into a large bowl, reserving the chicken breast.

Step 2 – Remove the meat from the bone of the chicken breast and slice it into bite-sized chunks.

Step 2 - Thinly slice the onion and dice the carrots and celery. Add vegetables to a large saucepan along with the remaining thyme and place over medium heat. Sauté for 3 to 4 minutes until onions are very softened and veggies begin to soften. Sprinkle with remaining sea salt.

Step 3 - Add reserved chicken broth, meat, and noodles to the saucepan. Bring to a boil, reduce heat to medium and simmer the soup for 15 to 20 minutes. Cook until the noodles until al dente. Remove from heat, check for seasonings, and serve the soup with a final drizzle of Tuscan Herb Olive Oil and chopped parsley.