

Creamy Chicken Noodle Soup

HolisticQ Signature Recipe

It's that time of year again for Soup! This creamy chicken noodle soup is very hearty and delicious. The coconut milk is an awesome addition to make this soup so creamy without tasting like coconut.

Ingredients:

2 **chicken breasts** and 2 **chicken thighs** cooked and cubed

4 TBS **butter**

1 large **yellow onion** chopped

2 large **carrots** chopped

3 **celery** stalks chopped

1 TBS minced **garlic**

¼ cup **flour**

1 tsp **salt**

½ tsp **black pepper**

1 tsp dried **thyme**

1 tsp dried **oregano**

8 cups **chicken broth**

1 can **coconut milk** (13.5 ounces)

8 ounces (½ package) uncooked wide egg noodles (we like the Amish Egg Noodles)

Optional: 1 jar of **sliced mushrooms** drained (6 ounces)

- Cook and cube the chicken... set aside.
- Melt the butter in a large 4-quart pot over medium heat. Add the onion, carrots, celery, and garlic. Cook, stirring occasionally, for a few minutes until vegetables have softened.
- Stir in flour, salt, pepper, thyme, and oregano and cook for 2 minutes.
- Next, stir in the chicken broth. Increase the heat to medium-high. Bring the soup to a boil. Reduce the heat to medium-low, cover the pot, and simmer for 30 minutes.
- Add the chicken, canned coconut milk, uncooked egg noodles, and optional drained jar of mushrooms. Cook for 15 minutes until the noodles are tender.
- Serve with sourdough bread or saltines and Enjoy!