

CHICKEN CORN NOODLE SOUP

with Amish Rocambole Garlic
Makes 2 Quarts



INGREDIENTS

- 1c small diced Carrot (~2 carrots)
- 1c small diced Celery (~3 ribs)
- 1 1/2c small diced Onion
(~1 medium onion)
- 1c Corn
- 2T Neutral Oil
- 2t diced Amish Rocambole Garlic
- 2 pinches ground Black Pepper
- 1t salt
- 1# cooked, shredded Chicken
(~2-3 breasts)
- 2QT Chicken Stock
- 1/4c lightly packed Parsley leaves,
chopped
- 1t salt
- 8oz uncooked pasta of your choice

Deeply comforting and nourishing, this soup is wonderful at the first sign of illness or on a cold evening. The Amish Rocambole Garlic lends a mild, lightly sweet flavor to the soup that melds easily with the other simple ingredients.

DIRECTIONS

1. In a large pot, heat the oil and sauté the carrots, onions, celery until they are halfway cooked.
2. Add the diced garlic and salt and sauté the rest of the way.
3. Add the corn, chicken, stock, black pepper and simmer for 10 minutes or until the carrots are cooked all the way through.
4. Meanwhile get a pot of boiling water ready for your pasta. Cook your pasta according to the packaging or until al dente.
5. Once the soup has simmered for a bit, add the parsley and salt to flavor.
6. Add your noodles and serve.

NOTES:

To serve the next day, store the cooked pasta separately with a touch of oil so it doesn't get soggy.