

## Chicken Noodle Soup

***Serves six***

1 TBS olive oil  
1 small onion – chopped  
3 garlic cloves – minced  
3 small celery stalks and some of the leaves – chopped  
3 small carrots – peeled and sliced  
3 to 4 fresh thyme sprigs  
6 skinned and deboned chicken thighs  
6 cups (1.5 liters) water  
2 bay leaves  
1 cup dry noodles of choice (less if you want the soup to be thinner)  
½ cup chopped and cleaned string beans (or zucchini, peas, broccoli or cauliflower)  
Salt & Pepper

Heat the oil in a pot and add the onion, garlic, celery stalk and leaves and the carrots. Sauté for a few minutes until the vegetables start to soften, stirring occasionally. Add the thyme leaves and mix well.

Add the chicken thighs and the water and the bay leaves. Bring the pot cover it, reduce the heat and allow the soup to simmer for about an hour. Skim and discard any foam that may form.

Remove the chicken from the pot and cut into chunks. Set it aside.

Let the soup cool down and skim off the fat that accumulates on top. Remove the bay leaves and discard them. Add the noodles and stir. If your noodles are small go ahead and add the vegetable of your choice now. However, if they are not, cook them for about 10 minutes before adding the vegetable. Taste the soup and season with salt and pepper to taste. Mix well and cook for another 15 to 20 minutes until the pasta is cooked.

Serve and garnish with chopped parsley. Enjoy.