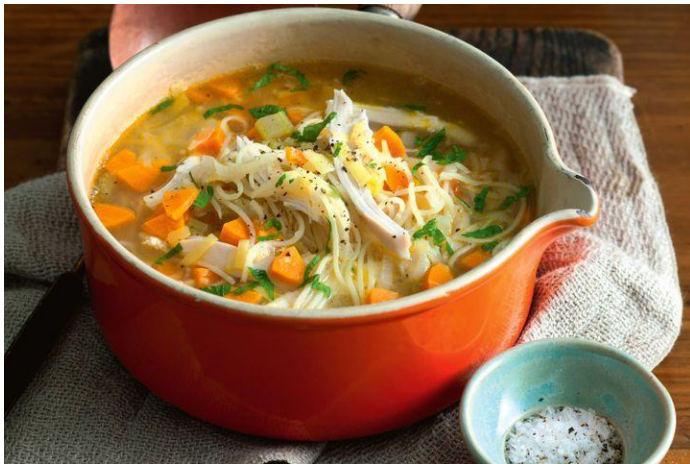


## Chicken Noodle Soup



### Ingredients:

- 2 tablespoons olive oil
- 2 onions, finely chopped
- 6 garlic cloves, finely chopped
- 6 celery sticks, finely chopped
- 1 leek, finely chopped
- 6 carrots, peeled and finely chopped
- 6 potatoes, peeled and finely chopped
- 6 litres chicken stock
- 4 chicken thighs
- 1 packet vermicelli noodles
- 2 handfuls parsley, finely chopped
- 2 teaspoons lemon juice
- salt and pepper, to taste

### Method:

1. Finely chop onions, garlic, celery, and leek.
2. Peel and finely chop carrots and potatoes.
3. Heat oil in a large pot. Add onions, garlic, celery and leek, and sauté for 5 minutes.
4. Add carrots and potatoes, and sauté for 5 minutes.
5. Add chicken thighs and chicken stock.
6. Bring to boil, then turn down heat and let simmer for 20 minutes (lid on).
7. Remove the chicken thighs and let cool.
8. Add vermicelli noodles to the pot and simmer for 10 minutes.
9. When the chicken is cool enough to handle, shred into small pieces with a fork or your (clean) hands.
10. Add shredded chicken back to pot.
11. Add parsley, lemon juice, salt, and pepper.
12. Serve hot!