

Vegetable Noodle Soup

2 Tbsp	oil
½	onion, diced
2	cloves garlic, minced
1-2	carrots, chopped
2	ribs of celery, diced
1	med/large potato, peeled & diced
4 cups	chicken broth/stock
¼ tsp	salt
¼ tsp	black pepper
¼ tsp	dried thyme
½ cup	small shaped pasta (such as macaroni, orzo or ditali)
1	bay leaf
¼ cup	frozen peas
¼ cup	frozen corn
1 tsp	dill weed



Heat the oil in large pot over medium-low heat. Once hot, add the onion, garlic, carrots, celery, and potato - cook until the onions are getting softer about 5-7 min - stirring occasionally. Add in the salt, pepper and thyme.

Add in 4 cups chicken broth and bring to a simmer, simmer for about 5 min
Then add the ½ cup small shaped pasta and Bay Leaf
Continue simmering until the vegetables are soft and the pasta is cooked.

Add in ¼ cup frozen peas and ¼ cup frozen corn. As well as the 1tsp dill weed.

Let cook another 2-3 min. Adjust seasoning as you like.