

Chicken Noodle Soup with Rutabaga

From – *tasteofhome.com*

3 medium carrots, chopped
1 medium onion, chopped
1 celery rib, chopped
2 tsp butter
4 cups reduced-sodium chicken broth
1 medium rutabaga, peeled and cut into 1/2-inch cubes
½ tsp salt
¼ tsp dried thyme
1/8 tsp dried marjoram
1/8 tsp pepper
2 cups uncooked yolk-free noodles
2 cups cubed cooked chicken breast
1/3 cup minced fresh parsley

- In a large saucepan or Dutch oven, saute the carrots, onion and celery in butter until tender.
- Add the broth, rutabaga, salt, thyme, marjoram and pepper; bring to a boil.
- Reduce heat; cover and simmer for 15 minutes.
- Add noodles; cover and simmer 20 minutes longer or until noodles are tender.
- Stir in the chicken and parsley; heat through.



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