

## Creamy Chicken Noodle Soup

Serves 8

- 56 g unsalted butter
- 1 onion, diced
- 3 carrots, peeled and sliced
- 2 celery stalks, diced
- 3 cloves garlic, minced
- 2 tsp finely chopped fresh thyme leaves
- 32 g all-purpose flour
- 60 ml dry white wine
- 1.4 liters (6 C) chicken stock
- 1 bay leaf
- Salt and pepper, to taste
- 375 g (3 C) shredded chicken
- 100 g wide egg noodles
- 120 ml heavy cream
- 80 g frozen green peas
- 2 T chopped fresh parsley leaves



1. Melt **butter** in a Dutch oven over **medium heat**.
2. Add **onion, carrots** and **celery**. Cook, stirring occasionally, until tender, **about 3-4 minutes**.
3. Stir in **garlic** and **thyme** until fragrant, **about 1 minute**.
4. Whisk in **flour** until lightly browned, **about 1 minute**.
5. Stir in **wine**, scraping any browned bits from the bottom of the pot.
6. Stir in **chicken stock** and **bay leaf**; season with **salt** and **pepper**, to taste.
7. Bring to boil; reduce heat and **simmer**, covered, until flavors have blended, **about 10 minutes**.
8. Stir in **chicken** and **pasta** and cook until tender, **about 10-12 minutes**.
9. Stir in **heavy cream, peas** and **parsley** until heated through, **about 1-2 minutes**; season with **salt** and **pepper**, to taste.

Serve immediately.