

CREAMY CHICKEN NOODLE SOUP WITH ROTISSERIE CHICKEN

Preparation: **15** minutes | Cooking: **30** minutes | Servings: **8**

INGREDIENTS

4 ounces uncooked whole-wheat egg noodles
4 cups unsalted chicken broth
3 cups coarsely chopped rotisserie chicken
(about 2 chickens)
2 cups whole milk
2 cups chopped yellow onion (1 large onion)
1 cup chopped carrots (2 medium carrots)
1 cup chopped celery (2 large stalks)
1 cup frozen green peas
3 tablespoons all-purpose flour
2 tablespoons unsalted butter
1 tablespoon olive oil
1 3/4 teaspoons kosher salt



INSTRUCTIONS

Melt butter with olive oil in a large Dutch oven over medium-high heat. Add onion, carrots, celery and salt and cook, stirring often, until vegetables are slightly softened, 6 to 8 minutes. Add flour and stir to coat. Stir in broth and milk and let mixture come to a boil. Add uncooked noodles to boiling mixture. Cover and cook until noodles are al dente, about 8 minutes. Stir in chicken and peas and cook until pasta reaches desired doneness and chicken and peas are warmed through, about 1 to 2 more minutes. Serve immediately.