



**St. Charles Hospital**  
Catholic Health Services  
At the heart of health

## ***Chicken Noodle Soup***

### **Ingredients**

2 cups	Onions, diced ½”
2 cups	Carrots, diced ½”
2 cups	Celery, diced ½”
1 tbl	garlic, minced
1 tbl	Fresh thyme, chopped
1 tbl	Fresh Parsley, chopped
2 tbl	Olive oil
½ gallon	Chicken broth
2 cup	Chicken meat, diced ½” (use leftover chicken from roasting)
8 oz	Barley, cooked

### **Method**

- Cook barley till tender, cool and rinse, set aside
- Heat soup pot and add olive oil, carrots, celery, onion and cook over medium flame until tender, do not brown
- Add garlic, thyme, parsley and cook for 2 minutes more over medium flame
- Add chicken broth and gently bring to a simmer
- Simmer for 15 minutes, add cooked chicken and cooked barley, remove from heat and serve immediately

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**St. Charles Hospital**



