

GUASTELLO'S VILLAGE MARKET

Creamy Chicken & Noodles

Serves 6

Ingredients:

2 cups diced onion
2 cups diagonally sliced carrot, ¼ inch thick (fresh or frozen)
1 cup diced celery
1 tsp. dried thyme
½ tsp. dried rosemary, chopped
½ tsp. dried rubbed sage
3 tbl. unsalted butter
¼ cup all-purpose flour
½ cup dry white wine
1 tbl. fresh lemon juice
8 cups low-sodium chicken broth
1 cup whole milk
½ cup heavy cream
1 lb. frozen egg noodles (such as Reames' brand)
3 cups shredded cooked chicken
½ cup frozen green peas
Salt, black pepper and Tabasco to taste

Sweat onion, carrot, celery, thyme, rosemary, and sage in butter in a covered Dutch oven or large pot over medium-low heat until carrot is softened, 10 minutes. Stir in flour and cook 1 minute.

Deglaze pot with wine and lemon juice; scrape up any browned bits.

Stir in broth, milk, and cream; bring to a boil. Add noodles and return to a boil. Boil soup until noodles are al dente, 20 minutes. Stir in chicken and peas and cook until heated through. Season soup with salt, pepper, and Tabasco.

Credit: Cuisine at Home