

Classic Chicken Noodle Soup with Roasted Vegetables

Yield: 7 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-dinner-recipes>

Ingredients:

- 3 tablespoons extra virgin olive oil
- 1 onion medium, finely chopped
- 2 tablespoons minced garlic fresh
- 4 cups chicken cooked shredded
- 4 carrots peeled, sliced
- 3 celery stalks chopped
- 4 cups other vegetables for roasting: cauliflower, brussels sprouts
- 2 tablespoons extra virgin olive oil
- 32 ounces chicken broth
- 1/4 pound pasta fettucini, broken into 2 inch pieces
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper freshly
- 3 tablespoons brown mustard
- 3 tablespoons fresh parsley finely chopped

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 85 milligrams
4. Fat: 15 grams
5. Fiber: 3 grams
6. Protein: 32 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 350 milligrams
9. Sugar: 4 grams

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