



Chicken Chili Noodle Soup

Two classic recipes are blended together for a delicious supper

- 1 Tablespoon olive oil
- 1 cup chopped onions
- 1/2 cup sliced celery
- 1 cup sliced carrots
- 1 mild Anaheim or hotter Hatch chile, seeded, chopped
- 1 poblano green chile, seeded, cut into 2-inch strips
- 2 garlic cloves, minced
- 2 teaspoons medium hot chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried thyme
- 1/2 teaspoon (each) salt, ground black pepper
- 1 (32 ounce) container Organic vegetable or chicken stock
- 2 teaspoons Worcestershire sauce
- 2 cups cooked chicken, cut into chunks

2 fresh tomatoes, cut into chunks
4 to 6 ounces uncooked golden egg pappardelle noodles
1 cup additional chicken or vegetable stock, if needed
4 Tablespoons chopped parsley or as desired
Garnish: shredded cheddar cheese; sour cream

Place oil to coat large warm soup pot. Add onions, celery, and carrots. Sauté for about 2 minutes. Add chopped Anaheim Chile, Poblano Chile strips, garlic, chili powder, cumin, thyme, salt, and black pepper, toss to flavor warm ingredients. Add chicken stock and Worcestershire sauce; bring to a boil over medium heat. Stir in chicken pieces and tomatoes; bring to a boil. Stir in pappardelle noodles; cook about 5 minutes or noodles are tender. Remove from heat. Add about 1 cup additional stock for more liquid in the soup.

Garnish the soup with chopped parsley. Serve with shredded cheddar cheese and sour cream. Yield: 4 to 6 servings

Cook's Note: Combining two of our favorite recipes created a delicious soup. I used **al dente pasta company's Golden egg pappardelle noodles**, which cooks in 3 minutes. My family likes lots of noodles, so I used 6 ounces, which made them so happy. I cooked them al dente, but they softened as the soup cooled. As expected, the noodles will drink up lots of liquid so you might want to mix in the additional stock.

About the Recipe: Did you ever think what would happen if you combined a chili and chicken noodle soup recipe? We did just that and it was so delicious. The heat from the peppers add a wonderful flavor to the broth, and those pappardelle noodles are such fun to slurp up as they cuddle up with a touch of cheddar cheese and sour cream. Give it a try!