

## ITALIAN STYLE CHICKEN NOODLE SOUP



- Ingredients:**
- 1 and 1/2 cups chopped celery
  - 1 cup chopped carrots
  - 1 cup chopped onion (white or brown)
  - 5 large cloves of garlic (chopped)
  - Macala Extra Virgin olive Oil (to cover the bottom of the soup pot)
  - 1 large container of baby spinach (about 12-14 ounces)
  - \*Note: You can substitute other greens of your choice if you like.  
(mustard greens, escarole, endive, arugula, dandelion greens)
  - 2 pinches of Macala oregano
  - Salt and pepper to taste
  - 3 cartons (32 ounces each) Organic chicken stock or broth (Or make your own chicken stock by boiling a whole chicken).
  - 1 whole chicken deboned and shredded removing the skin and fat as you go.
  - \*Note: You can also purchase a pre-cooked rotisserie chicken and remove the bones and fat and skin and shred it if you are using the cartons of chicken broth.
  - 1 pound of pasta of your choice cooked al dente and tossed with Macala olive oil and saved for later.
- Preparation:**
- Heat the olive oil over medium heat and add to the pot the chopped veggies. (celery, carrot, onion, garlic and parsley).
  - Saute' the veggies as a base for your soup.
  - Add the dried oregano, salt and pepper.
  - Add the chicken broth/stock and bring to a boil.
  - Add the shredded cooked chicken and continue to cook on a medium to medium high heat until the flavors marry well. (maybe about 20 minutes)
  - Add in all of the spinach. The spinach will wilt down fairly quickly.
  - Now the soup is ready to ladle over a serving of your pasta into the soup bowls.
  - Sprinkle a little bit of grated Parmesan or Romano on top as well as a drizzle of Macala olive oil.
  - \*Optional: (a little bit of red pepper flakes)