

Spring Chicken Noodle Soup

1/2 onion, chopped
2 carrots, chopped
2 stalks celery, chopped
1 tablespoon butter
5 cups water
4 teaspoons chicken base (or bouillon)
1/4 teaspoon freshly ground black pepper
1/8 teaspoon cayenne pepper
1/2 teaspoon dried thyme
2 handfuls medium egg noodles
1 (10-ounce) can chicken
4 ounces fresh sugar snap peas, cut into 1/2" pieces

In a Dutch oven or large saucepan, saute onion, carrots and celery in butter until tender. Add water, chicken base, pepper, cayenne and thyme. Simmer for 10 minutes. Bring to a boil and add noodles, cook for 10 minutes. Add chicken with liquid and peas. Cook another 5 minutes or until noodles and peas are tender. Adjust seasoning with salt and pepper.