Eat Happy Kitchen
Anna Vocino

LEMON CHICKEN “NOODLE” SOUP

(Serves 4-6)

INGREDIENTS:

- 1 tablespoon olive oil
- 1 onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 1 teaspoon salt, plus more for seasoning
- 1/2 teaspoon freshly ground pepper, plus more for seasoning
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 1/2 teaspoons chopped fresh oregano
- 1 1/2 teaspoons fresh thyme leaves
- 8 cups homemade chicken broth
- 2 cups shredded rotisserie chicken
- 2 zucchini, spiralized and salted
- 1 teaspoon minced lemon zest
- 4 tablespoons fresh lemon juice (about 2 lemons)

- 1 tablespoon chopped fresh parsley
- Soft boiled eggs, for garnish

INSTRUCTIONS:

In a Le Creuset or similar Dutch oven, heat olive oil to medium high heat, until shimmering. Add onion, carrots, and celery and cook until soft, about 3-4 minutes. Add salt, pepper, garlic powder, onion powder, oregano, and thyme and stir until fragrant, about 1-2 minutes. Add in homemade chicken broth and bring to a boil. Add chicken pieces, reduce heat to a simmer/low boil. Let cook 10 minutes. Give zucchini noodles a couple of chops so the pieces are shorter. Add to soup and cook an additional 5-10 minutes, or until noodles are al dente. Remove soup from heat and stir in lemon zest and juice. Season with additional salt and pepper if necessary. Serve garnished with soft boiled eggs.