

~Finding Philothea~

**Chicken Noodle Soup For Two**

Serves 2

Ingredients

1 large boneless chicken breast  
2 scallions, left whole  
1 bay leaf  
1 thyme branch  
2 black peppercorns  
1 allspice berry  
2 cloves  
kosher salt  
fresh ground pepper  
2 tablespoons unsalted butter  
2 tablespoons olive oil  
2 garlic cloves, minced  
1 shallot, minced  
1 carrot, finely diced  
1 celery stalk, finely diced  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/2 teaspoon oregano  
1/2 pound extra wide egg noodles

## Preparation

1. Put chicken breast in medium saucepan and cover with two cups of water. Add scallions, bay leaf, thyme, peppercorns, allspice berry, cloves, and a dash of kosher salt and a grind of fresh pepper.
2. Simmer chicken in broth over medium-high heat until internal temperature of chicken reaches 165 degrees Fahrenheit, about thirty minutes, flipping chicken midway.
3. Turn off heat and remove chicken. After chicken has cooled, shred with a fork and your fingers. Set aside.
4. Strain broth into a medium sized bowl and reserve. Discard scallions, bay leaf, thyme, peppercorns, allspice and cloves.
5. In the same saucepan over medium heat, add 1 teaspoon of butter, olive oil, garlic and shallot. Cook until garlic and shallot tender, about five minutes. Stir in carrots and celery, cooking another ten minutes or until tender.
6. Slowly stir in reserved stock to saucepan. Add shredded chicken, a big dash of salt, a grind of fresh black pepper, garlic powder, onion powder, and oregano. Turn heat down to low, stirring occasionally.
7. Season soup to taste. Add more water and seasonings if necessary.
8. Meanwhile, boil salted water for pasta. Add in pasta when water boils, cooking according to pasta's packaging instructions.
9. Drain cooked pasta. Toss remaining teaspoon of butter on pasta to coat.
10. Ladle soup into two bowls. Add buttered pasta into each bowl.
11. Serve with plain or Gruyere broiled bread. Enjoy!