

Crack Chicken Noodle Soup

INGREDIENT

3 cups cooked chicken, chopped
8 oz. spaghetti noodles, uncooked
1 cup sharp cheddar cheese, grated
8 slices bacon, cooked and crumbled
1/2 yellow onion, diced
2 carrots, diced
2 stalks celery, diced
2 tablespoons olive oil
1 (32 oz.) package low-sodium chicken broth
1 (10.75 oz.) condensed cream of chicken soup
1 cup half-and-half
1 (1 oz.) package dry ranch seasoning mix
Kosher salt and freshly ground pepper, to taste

PREPARATION

Heat olive oil in a large stock pot over medium-high heat and sauté onion, carrot and celery until softened. Season with salt and pepper.

Add dry ranch mix and cook for 1 minute, stirring until veggies are evenly coated, then add chicken broth and chicken soup.

Stir together and mix in spaghetti, bacon and chicken, then bring to a boil. Reduce heat to low and cook for 15 minutes, or until noodles are cooked and veggies are tender, then stir in cheddar cheese and half-and-half.

Cook for another 3-5 minute, then serve and enjoy.