

Chicken Noodle Soup

with Grilled Cheese Sandwiches

Comfort food doesn't get much better than chicken noodle soup—until you add a side of grilled cheese sandwiches. In this wholesome recipe, we're making our soup with chicken demi-glaze, chewy egg noodles and seasonal vegetables, like purple top turnip. On the side, we're serving grilled cheese on pullman loaf bread (a type of bread baked in a lidded pan, for perfectly shaped slices). This classic soup-and-sandwich pairing never fails to hit the spot.



Ingredients

- 6 Boneless, Skinless Chicken Thighs
- 6 Ounces Curly Egg Noodles
- 4 Slices Pullman Loaf Bread
- 4 Slices Swiss Cheese
- 2 Carrots
- 2 Stalks Celery
- 1 Purple Top Turnip
- 1 Yellow Onion
- 1 Bunch Thyme

Knick Knacks

- 3 Tablespoons Chicken Demi-Glace

Makes 4 Servings

About 550 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min

1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and small dice the onion and turnip. Peel the carrots and slice into ¼-inch-thick rounds. Small dice the celery. Pick the thyme leaves off the stems; discard the stems and finely chop the leaves. Pat the chicken dry with paper towels; chop into bite-sized pieces and transfer to a dish. Thoroughly wash your hands, knife and cutting board after handling the chicken.

2



Start the soup:

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion, turnip, carrots** and **celery**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until softened and fragrant.

3



Cook the chicken:

While the vegetables cook, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **chopped chicken**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until browned on all sides and cooked through. Drain off and discard any drippings; transfer the cooked chicken to the pot of vegetables. Wipe out the pan.

4



Make the broth:

To the pot of vegetables and chicken, add the **demi-glaze, half the thyme** and **7 cups of water**; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium. Simmer, occasionally spooning off and discarding any foam from the surface of the soup, 6 to 8 minutes, or until the liquid is slightly reduced in volume.

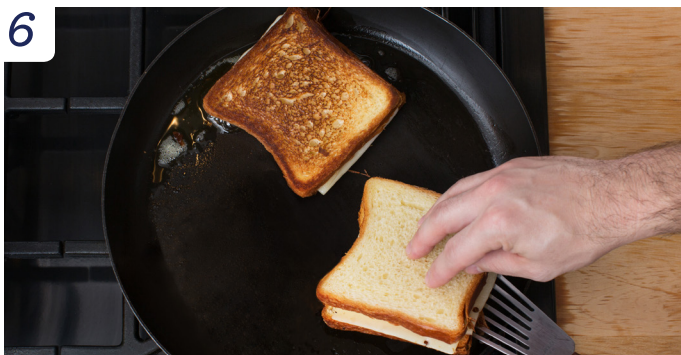
5



Finish the soup:

Add the **noodles** to the pot of soup; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until the noodles are tender; season with salt and pepper to taste. Divide between 4 bowls and set aside in a warm place.

6



Make the sandwiches & serve your dish:

While the noodles cook, place the **bread slices** on a clean, dry work surface. Divide the **cheese** between 2 of the bread slices; season with salt and pepper. Top with the remaining bread slices. In the pan used to cook the chicken, heat 2 teaspoons of olive oil on medium until hot. Add the **sandwiches**. Cook 2 to 4 minutes per side, or until golden brown and crispy. (If the pan seems dry, add an additional teaspoon of olive oil before flipping the sandwiches.) Transfer to a cutting board; cut into quarters. Transfer to a serving dish. Garnish the bowls of **finished soup** with the **remaining thyme**. Enjoy!