



No-Chicken Noodle Soup

INGREDIENTS

- 1 yellow onion, diced**
- 2 medium carrots, diced**
- 3 ribs celery, diced**
- 3-4 garlic cloves, minced**
- 1 tablespoon WYW Nooch**
- 1 teaspoon dried parsley**
- 1/2 teaspoon dried oregano**
- 1/2 teaspoon dried thyme**
- 1/2 teaspoon black pepper**
- 1/2 teaspoon smoked paprika**
- 1 bay leaf**
- 3-4 gold potatoes, cubed**
- 4 oz. chickpea or red lentil pasta**
- 2 oz. soy curls, broken into small pieces**
- 6+ cups WYW Veggie Broth**

TO SERVE

- fresh chopped parsley**

METHOD

In a large soup pot, sauté the onion, carrots, and celery over medium high heat, adding water or veggie broth as needed to keep from sticking. Throw in the garlic and sauté for another minute.

Next, add the nooch, parsley, oregano, thyme, black pepper, paprika, and bay leaf along with a bit more veggie stock as needed and continue to sauté for another minute.

Then add the potatoes, pasta, soy curls, and veggie stock and bring back to a boil. Reduce the heat and simmer for about 15 minutes or until the pasta and potatoes are cooked to your liking. Because the pasta and soy curls will absorb plenty of liquid, you will likely need to add more at the end to reach your desired soupy consistency.

Serve with fresh chopped parsley and enjoy!