



WARMING CHICKEN NOODLE SOUP

with Ditalini Pasta and Dill Croutons

PRONTO



HELLO DITALINI

This pasta - shaped like small tubes - literally translates to "small thimbles"

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 600



Chicken Thighs



Ditalini Pasta



Mirepoix



Garlic



Dill



Chicken Broth Concentrate



Green Cabbage, shredded



Lemon



Ciabatta Bun

BUST OUT

- Baking Sheet
- Garlic Press
- Large Pot
- Measuring Cups
- Measuring Spoons
- Zester
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Chicken Thighs 340 g | 680 g
- Ditalini Pasta 1,3 85 g | 170 g
- Mirepoix 227 g | 454 g
- Garlic 20 g | 40 g
- Dill 10 g | 20 g
- Chicken Broth Concentrate 2 | 4
- Green Cabbage, shredded 85 g | 170 g
- Lemon 1 | 1
- Ciabatta Bun 1 1 | 2

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat your oven to **425°F** (to toast the croutons). Start prepping when your oven comes up to temperature! Patting your chicken dry before seasoning and frying ensures that you get beautiful, flavourful browning as you cook.



1 PREP

Wash and dry all produce.* Mince or grate the **garlic**. Roughly chop the **dill**. Zest **half the lemon** (1 lemon for 4 ppl), then cut the lemon into wedges. Cut the **ciabatta** into 1-inch cubes. Pat the **chicken** dry with paper towel, then cut into ½-inch strips. Season with **salt** and **pepper**.



2 COOK CHICKEN

Heat a large pot over medium-high heat. Add a drizzle of **oil**, then the **chicken**. Cook, stirring occasionally, until the chicken is cooked through and no pink remains, 4-5 min. Transfer to a plate and set aside.



3 COOK VEGGIES

Add another drizzle of **oil** to the same pot, then the **mirepoix** and **garlic**. Cook, stirring occasionally, until the veggies start to soften, 3-4 min. Season with **salt** and **pepper**.



4 COOK SOUP

Add **broth concentrates** and **5 cups water** (double for 4 ppl) to the pot. Stir, scraping up any brown bits from the bottom of the pot, 2-3 min. Bring to a boil over high heat. Add the **ditalini pasta**. Cover and cook for 7 min. Add **cabbage** and **chicken**. Cover and cook until the cabbage is tender-crisp and the pasta is tender, 5-6 min.



5 TOAST CIABATTA

Meanwhile, on a baking sheet, toss the **ciabatta cubes** and **dill** with **1 tbsp oil** (double for 4 ppl). Season with **salt** and **pepper**. Toast in the centre of the oven, tossing halfway through baking, until the ciabatta cubes are golden-brown, 12-15 min.



6 FINISH AND SERVE

Stir the **lemon zest** into the soup. Season with **salt** and **pepper**. Divide the **chicken noodle soup** between bowls and top with as many **croutons** as you like. Squeeze over a **lemon wedge**, if desired.

COZY!

Fresh lemon zest and dill transforms this soup from ordinary to soul-warming.