## "Chicken" Noodle Soup

Serves: 4 Prep time: 10 minutes Cook time: 15 minutes



Vegetarian & Vegan <u>Meats & Treats</u> FakeMeats.com

## Ingredients:

\*1 <sup>1/3</sup> cup Hearty Plant Protein Chunks
\*1 packet Seitenbacher Broth Mix
8 cups water
2 tbsp. olive oil (optional)
1 yellow onion - chopped (about 1 cup)
3 carrots - chopped (about 1 cup)
3 celery stalks - chopped (about 1 cup)
8 oz. uncooked, short pasta (penne, shells, or fettuccine broken)
1/2 tsp. salt
1/2 tsp. pepper

## Directions:

- 1) In a large stock pot mix water, Seitenbacher Broth Mix, oil, and bring to a boil.
- Stir in the Hearty Plant Protein Chunks, all remaining ingredients, and bring the mixture back to a boil. (the vegetables & chunks take 10-12 minutes to cook, so mix in your pasta according to the cooktime listed on the packaging)
- 3) Put a lid on the pot, turn the heat to low, and simmer until the noodles are cooked and the carrots and celery are tender (10-12 minutes).

## Serving suggestions:

- Serve with crackers or bread
- Side Dishes:
  - o Tossed green salad



