

Chicken Noodle Soup (vegan)

Ingredients

1 medium	onion, chopped
10 cups	water
5 Tbsp.	McKay's Chicken Style Seasoning
1-2 Tbsp.	Better Than Bouillon No-Chicken Base
1 Tbsp.	parsley
1 cup	carrots, sliced
1 cup	celery, finely chopped
1 cup	soy curls, broken into bite-sized pieces
1⁄4 cup	quick barley
1 cup	potatoes, peeled and diced
1 cup	pasta noodles of your choice



Directions

Add onions, water, McKay's Chicken Style Seasoning, Better Than Bouillon No-Chicken Base, parsley, carrots, celery, soy curls, and barley to a stockpot and heat over medium. Simmer until carrots are tender, approximately 15 minutes. Add potatoes and simmer for another 10 minutes or until tender. Add noodles and cook an additional 10 minutes or until pasta is al dente.

Yields: 10 cups

This soup is hearty enough to serve for lunch or dinner! Sometimes I add a cup of frozen green peas as soon as it is done cooking, which adds a bit more color and flavor! You don't have to wait for a rainy day or get a cold to enjoy Chicken Noodle Soup. This soup is good on any day! — Brenda

