

DIRECTIONS

1. Add oil and onions to a medium saucepan over medium heat. Sauté for 3 minutes. Add garlic and cook until golden. Add the rest of the vegetables and season with salt. Cook for a couple of minutes.
2. Add broth and bring to a boil over high heat.
3. Add Pines spices from the tube and stir.
4. Taste, add additional salt and pepper if needed.
5. Once it boils, add the noodles and cook until pasta is just tender, about 8 minutes.

Enjoy!



PINES NOODLE SOUP



INGREDIENTS

- 2 tbs oil
- 1 stalk of celery, cut into cubes
- 1 medium carrot, cut into cubes
- 1 small potato, cut into cubes
- 2 minced garlic
- 2 tbs chopped yellow onion
- 1/4 teaspoon salt
- 1/3 cup your favorite noodles
- 4 cups vegetable broth
- 1 tube Pines Spices
- *Chicken is optional*



4 servings



30 minutes