Vegetarian Chik’n Noodle Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1 and 1/2 tbs olive oil (divided)
1 yellow onion (chopped)
3 cloves of garlic (minced)
6-8 cups of vegetable stock
3 stalks of celery w/ leaves (chopped)
2 carrots (chopped)
1-2 cups uncooked egg noodles
1 bay leaf
1 tsp marjoram
about 4 pieces of vegetarian chik'n strips
S & P

Instructions

This soup was created when I was very ill and just wanted a big bowl of comfort. However, I do not eat meat, so I needed to recreate that food that my mother used to make for me without the title ingredient. I opted for fake meat, but this is just as good without it.

In a large dutch oven, sweat the onions and garlic in 1 tbs oil for about 3 minutes or until fragrant. Then, add the stock, marjoram, and bay leaf and bring to a boil. Then add the carrot, celery, and noodles. Reduce to medium heat.

Meanwhile, in a skillet, heat the remaining 1/2 tbs oil and add the chik'n strips. Cook on both sides until lightly browned. Cut into little pieces.

When the noodles and vegetable are cooked, add the chik'n and serve.