# Vegetarian Goat Mountain Chicken Noodle Soup

## 1-2 serving size

## Live. Life. Simple's: Chic Noodle Soup in a Jar -- Freeze Drying Pantry Series #2

#### Ingredients: ALL Ingredients are freeze dried

2C equivalent of Bouillon cube or FD Vegetable stock/broth

1 Cup cooked Egg Noodles or your favorite Rice

<sup>1</sup>/<sub>2</sub> Cup cubed or shredded cooked favorite Chicken Substitute( ie. Abbots Butcher:Plant Based Chicken or Seitan or Tofu)

1/2 C diced Celery

1/2 Cup diced Onions

<sup>1</sup>/<sub>2</sub> Cup thinly sliced Carrots

1 Lemon slice

2 tsp Thyme

1 Bay Leaf (optional)

### Directions:

Live.

simple.

- 1. In a quart Mason jar or food storage bag, add ingredients in the order listed.
- 2. Store Appropriately (See Tips and Tricks for storage help)

<b>Cycle Time:</b> NA each ingredient was freeze dried, and came out of a freeze dried pantry.	<b>Rehydration:</b> Add 4-5 cups of hot water to a jar or bag, mix, and let stand for 3-5 minutes. (In a quart jar, you can fill up just to the bottom of the lip/top of
	the jar (leaving headspace) with hot water)



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\* Large Tray = 8 Cups/tray

<u>Cycle times & rehydration for reference only</u> Medium = 6 Cups/Tray Small = 4 Cups/Tray