

30-MINUTE SUPPER



PENNSYLVANIA DUTCH CORN AND CHICKEN SOUP

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Serves 4 to 6

WHY THIS RECIPE WORKS: Gently poaching the chicken breasts in the simmering soup improves their flavor and keeps them tender.

- 1 (16-ounce) bag frozen corn, thawed
- 8 cups low-sodium chicken broth
- 1 tablespoon unsalted butter
- 1 onion, chopped
- 1 celery rib, sliced thin
- Salt and pepper
- 2 boneless, skinless chicken breasts (about 12 ounces), cut into $\frac{1}{2}$ -inch chunks
- 3 cups egg noodles (see note below)

1. Combine 2 cups corn and 2 cups broth in blender and puree until smooth. Melt butter in Dutch oven over medium-high heat. Cook onion, celery, remaining corn, and $\frac{1}{2}$ teaspoon salt until softened, 5 to 7 minutes.
2. Stir in remaining broth, chicken, noodles, and pureed corn mixture. Bring to boil, then reduce heat to medium and simmer until noodles are tender and chicken is cooked through, 6 to 8 minutes. Season with salt and pepper. Serve.

TEST KITCHEN NOTE: Light 'n Fluffy Wide Egg Noodles is the test kitchen's top-rated brand.