

DALLAS-STYLE CHICKEN NOODLE SOUP

This meal was a request from a friend named Dallas at the Honeyville store in Arizona. It has nothing to do with anything actually in Dallas, Texas. Sorry, Texas. As for Dallas, she loves chicken noodle soup but, as she put it, "without all the vegetables and big herbs and stuff in there." I love her and she's a great reminder that, though I may be creating some remarkable gourmet Meals in a jar that span international cuisine, there's also a need for some basic meals every family in the good ol' United States of America will eat. This meal is made in a pint-size jar, so make sure you have the smaller jars on hand.

Jar directions: Layer ingredients in a widemouthed pint-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen packet for longer-term storage, cover with a new canning lid, and hand-tighten the metal ring.

Cooking directions: Remove oxygen packet and discard. Empty contents of the jar into 5 cups of boiling water in a half-gallon pot. Simmer for 12–15 minutes until chicken and noodles are tender. Serve hot.

Estimated
Shelf Life

if stored in a cool, dry place



Jar ingredients:

(Use a pint-sized jar)

- ½ cup Honeyville freeze-dried white chicken or chicken-flavored TVP
- 1½ cups broken linguine or fettuccine noodles (I go by weight—3.5 oz.)
- 1 Tbsp. plus 1 tsp. MSG-free chicken bouillon
- 1 tsp. garlic granules or powder
- ¼ tsp. dry thyme
- ¼ tsp. Chef Tess All-Purpose seasoning
- ⅛ tsp. turmeric (for color and flavor)

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