

Feel-Better Noodle Soup

A simple, soothing vegan substitute for the chicken noodle classic
Sunny C



Ingredients

- 8 oz linguine, broken into $1\frac{1}{2}$ inch pieces
- 4 cups vegetable broth
- 3 cups hot water, divided
- 1 medium yellow onion, diced small
- 2 - 3 stalks celery, diced small
- 2 carrots, diced small
- 4 cloves garlic, minced
- $\frac{1}{4}$ cup loosely packed fresh parsley, minced
- 2 tbs vegetable oil
- 2 tbs miso paste
- 1 vegetable bouillon cube
- $\frac{1}{4}$ teas dried thyme
- $\frac{1}{8}$ teas dried basil
- $\frac{1}{8}$ teas ground white pepper

Directions

1. Cook broken linguine in boiling water in stock pot for 9 minutes. Drain and set aside.
2. In the same (now empty) stock pot, heat oil over medium-high heat. Sauté onion, celery, and carrots in oil for approximately 4 minutes.
3. Add garlic to veggies and sauté an additional minute. Add vegetable broth.
4. Crumble vegetable bouillon into a bowl and add miso paste. Whisk in $\frac{1}{2}$ cup hot water until paste is incorporated and bouillon is mostly dissolved. Add to stock pot and stir.
5. Add pasta and remaining $2\frac{1}{2}$ cups water to stock pot. Add parsley, thyme, basil, and white pepper and stir.
6. Bring to a gentle boil, then reduce heat and simmer, covered, for 15-20 minutes, stirring occasionally.