

A Sutherland Belle

Classic Chicken Noodle Soup with Salt & Vinegar Kettle Chips

INGREDIENTS

For the Soup:

- 2 tablespoons butter
- 2 medium carrots, diced
- 2 medium stalks of celery, diced
- 1 medium onion, diced
- 3 cloves garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 4 cups chicken broth
- 1 1/2 pounds boneless, skinless chicken breast (or thighs)
- 1 (12-ounce) bag of extra-wide egg noodles
- Fresh dill and salt & vinegar potato chips as garnish

For the Salt & Vinegar Kettle Chips:

- 2 lbs russet potatoes
- 2 cups distilled white vinegar
- 2 tablespoons [Badia's Vinegar & Sea Salt Seasoning](#)
- 4-5 cups vegetable oil

INSTRUCTIONS

For the Soup:

1. Heat the butter until shimmering over medium heat in a large soup pot. Add the onion, carrots, celery, salt, and pepper. Cooking, stirring frequently, until the vegetables are very soft, about 7 minutes.
2. Add the garlic and oregano and cook until fragrant, about 1 minute. Add the stock and chicken and boil on low heat for 20 minutes or until chicken is cooked through. Remove chicken and shred.
3. Add the noodles and cook for 6 minutes, then add the shredded chicken and cook for about 2 minutes more, until the noodles are cooked through, and the chicken is warmed through.
4. Season to taste with salt and pepper, and if the soup is too thick for your liking, add 1-2 more cups of chicken broth.

5. Serve topped with your favorite salt & vinegar potato chips and fresh dill.

For the Salt & Vinegar Kettle Chips:

1. Clean and peel potatoes. Slice at the lowest setting possible on a mandolin over a large bowl. Add 2 cups of vinegar and then add cold water to the bowl until it covers the potatoes and then add some ice. Let sit for 30 to 60 minutes.
2. Meanwhile, line a large baking dish with a clean kitchen towel and have paper towels ready.
3. Once the potatoes have soaked, drain into a colander, and give a quick rinse. Shake off excess water.
4. Add potato slices to the towel-lined baking dish in a single layer and then blot dry before adding more in another layer and patting dry with paper towels. You can also line in layers of potatoes, paper towels/kitchen towels.
5. Meanwhile, heat 4-5 cups of vegetable oil in a sauté pan until it reaches at least 350 degrees and up to 365 degrees. Use an instant-read thermometer or use the wooden spoon test.
6. Add potato slices to hot oil and let fry for 2 minutes on one side and then turn to finish on the other side, until golden and crispy.
7. Remove from the pan with a slotted spoon onto a paper towel-lined plate. Sprinkle with vinegar and salt seasoning on one side and then turn chips and sprinkle on the other side. Let cool on a single layer on a plate.
8. Transfer to a larger plate or platter and serve! Or store in an airtight container for 1-2 weeks.