

# Hearty Chicken Noodle Soup on The Traeger

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** Serves 8-10 People

**Prep time:** 20 Minutes

**Cook time:** 60-90 minutes, depending on smoke time

## Ingredients:

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
<b>PART 1 – SMOKED VEGETABLES</b>		
4 tbsp	Oil, Olive Blend	
6 Ribs	Celery, With Leaves	Diced Medium
2 ea	Carrots, Jumbo, Washed	Diced Medium
1 ea	Onion, Red, Small, peeled	Diced Small
1 ea	Zucchini, Medium, Washed	Diced Medium
1 ea	Yellow Squash, Medium, Washed	Diced Medium
2 tbsp	Garlic, Fresh	Minced or Crushed
2 ea	Bay Leaves	Whole
1 tbsp	Italian Herbs, Dried	
<b>PART 2 – MAKING THE SOUP</b>		
3 cups	Chicken, Cooked	Diced or Pulled
1 can	Tomatoes, Diced, Fire Roasted	with juice
2 qts	Stock, Chicken	
3 cups	Pasta, Cooked al dente	
Taste	Salt, Kosher	
Taste	Pepper, Black, Fresh, Ground	
½ Cup	Parsley, Curly, Washed	Picked Tops

## Cooking Directions:

**Preparation:**

Prep all vegetables above as instructed  
Load pellet hopper with Reserve Blend Pellets, ignite Traeger and set temp to 200°  
Add the dutch oven to allow it to fully heat up during warm up  
In a medium mixing bowl add the Oil, Veggies, Garlic, Bay leaves and Italian herbs, mix well  
Place the veggies on the perforated grilling pan and place into the Traeger  
Smoke the vegetables at 200° for approx. 30-45 minutes, depending on desired smoke flavor  
Once veggies are done, using an oven proof glove or mitt, remove from the Traeger  
Turn Traeger to 450° and let it reach temperature  
Carefully add the smoked vegetables to the dutch oven  
Add the chicken, canned tomatoes, chicken stock and pasta and stir to combine  
Cover the dutch oven and allow the soup to come to a simmer (approx. 20 minutes)  
Adjust seasoning with salt and pepper as needed  
If soup is too thick, adjust with extra chicken stock  
If soup is too thin, allow to cook uncovered and reduce the chicken stock  
Total cook time for soup once it is simmering, should be approx. 30 minutes  
Once soup is done, using an oven proof glove or mitt, remove from the Traeger  
Serve with fresh bread and garnish with parsley leaves

Chef's Tip: If you don't want to smoke the vegetables, omit that part and heat Traeger to 450°. Then saute vegetables until soft and add the chicken, tomatoes, stock and pasta and complete as shown above. \*\*Note, soup will have less smoke flavor without smoked vegetables\*\*

## ***Grills / Grill Gear Used:***

Traeger Grills, Ironwood 885	<b>Ace SKU – 8030462</b>
Reserve Blend Pellets	<b>Ace SKU – 8015887</b>
Lodge Cast Iron Dutch Oven	<b>Ace SKU – 6239313</b>