

kidstir

Seashell Soup



Hole punch to fit in your cookbook!

hands-on time: 15 minutes

tools:

- Measuring cups & spoons
- Medium-size saucepan
- Knife & vegetable peeler
- Ladle
- Fish or star-shaped cookie cutters

start-to-eat time: 15 minutes

kids kitchen skills:


- Measuring
- Working at the stove
- Stirring
- Using cookie cutters

ingredients

- 4 cups chicken or vegetable broth
- 1/4 cup uncooked shell pasta
- 1 to 2 carrots
- 1/2 cup chopped, cooked chicken, optional

Makes 4 Servings




Something's fishy with this chicken noodle soup! It's made with chicken broth, shell pasta, and carrot goldfish or starfish. You can cut the carrots into goldfish shapes with the cookie cutters in your Snack Happy kit or into starfish shapes with the cookie cutters in your Winter Wonderland kit.

 Grown-up steps and notes

step-by-step instructions

 Cut out to fit in your cookbook! 

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-  1. Pour the broth into the saucepan. Bring it to a low boil over medium-high heat.
-  2. Peel and cut the carrots into long, diagonal, thin strips. Use a cookie cutter to cut out the carrots.
-  3. Carefully add the pasta shells and carrot fish to the hot broth. Cook for 10 minutes. In the last minute, add the diced chicken, if you'd like.
4. Ladle the soup into bowls and enjoy!

notes:

Lined area for notes, consisting of a vertical dotted line on the left and horizontal lines on the right.

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