

no-chicken noodle soup

- 2 handfuls of fettucine noodles - broken into 1/4ths
- 2- 32 oz. boxes no-chicken broth (Imagine brand)
- 4 cups vegetable and onion broth (made with bullion cubes)
- 5 carrots, peeled and sliced
- 5 ribs celery, sliced
- 1 pkg. extra firm tofu,(wildwood is great), diced
- 3 cloves garlic, diced
- 1 T. old bay seasoning
- salt and pepper, to taste
- 2 sprigs fresh thyme, chopped, wrapped in cheesecloth (bouquet garni)
- 1 bayleaf

bring a pot of water to boil, and cook carrots and celery for about 10 minutes, to al-dente. drain.

saute tofu in olive oil and garlic, salt and pepper, in a skillet until lightly browned. bring broth to boil in large stockpot, add vegetables and bouquet garni of thyme (bundled herbs and spices in cheesecloth). bring to boil, add noodles, boil for 10 minutes, or until al dente. remove bouquet garni and simmer for 20 to 30 minutes. serve with grilled peanut butter sandwiches. (serves 8-10)