**Chicken and Vegetable Soup**

Ingredients:

1 Rotisserie Chicken (skin removed and deboned)

Vegetables of your choice (ex. asparagus, green beans, carrots, kale etc…)

5 cups Chicken Broth (Unsalted, Organic)

⅓ c Quinoa (optional)

Directions:

1. Bring chicken broth to a boil as you wash and chop your veggies.
2. Add vegetables to broth and lower to simmer.
3. Add cooked chicken and simmer  for 20 minutes until vegetables are tender.

\*If adding quinoa do so before adding veggies.