



# "Souper New Year" Chicken Zoodle Soup

## Ingredients:

- 3 chicken breasts
- 1 yellow onion coarsely chopped
- 2 stalks celery coarsely chopped
- 1 1/2 tsp pink salt
- 1 tsp black pepper
- 1 1/2 tsp poultry seasoning
- 1 tsp onion powder
- 1 tsp garlic powder
- 2 bay leaves
- 16 cups of chicken stock
- 1 package frozen zoodles
- Chopped parsley for garnish

## Instructions:

- Place all but the zoodles in a large stock pot & bring to a boil over high heat.
- Reduce temp, cover & simmer for an hour.
- Once the chicken has reached temperature, remove from pot & chop/shred before returning to the pot. Also, remove the bay leaves at this time.
- Add frozen zoodles & continue to simmer until they have warmed through.



*You can't tell me that this  
doesn't taste just exactly like the  
chicken soup we remember as  
being so comforting as kids!*