

INGREDIENTS

Olive Oil - 2 Tb

Cooked chicken, shredded - 3 C

Chicken Broth - 6 C

Frozen Vegetable Mix - 3 C

Medium Onion, chopped - 1

Garlic, minced - 3 cloves

Dried Rosemary, - 1.5 Tb

Salt and Pepper - to taste

Tools & Equipment

Cutting Board

Knife

Measuring Cups & Spoons

Stock Pot

Colander

Wooden Spoon

Ladle

Prep Ahead

*This recipe is based on chicken that has already been cooked. See our Classic Roast Chicken recipe to make your own!

Gather all ingredients and tools. Chop, dice, mince, and measure out all ingredients beforehand.

Alternatives & Options

Herbs can be fresh or dried. You can add or omit spices to suit your tastes. If you don't like rosemary, try parsley, thyme, or oregano. For a kick, add some chili flakes. To make this Chicken Noodle Soup, cook your preferred noodles according to the instructions, add to the bottom of your serving bowl, and pour soup on top.



Classic Chicken Soup



6-ish servings



45 - ish minutes

INSTRUCTIONS

Heat 2 tablespoons of olive oil or butter in a large stockpot over medium heat.

Add onion and garlic to the pot.

Sauté for 2–3 minutes until the onion is translucent and fragrant.

Add shredded chicken and cook until just warm, about 2 minutes.

Stir in salt, pepper, and rosemary.

Pour in the chicken broth.

Cover and *cook* for 15–20 minutes or until the chicken is fully warmed through.

Taste the soup and adjust the seasoning as you see fit.

Ladle the soup into bowls and serve hot.
YUM!