



# CHICKEN & POTATO SOUP

MAKES 4 SERVINGS

## INGREDIENTS

1 LB PASTURE-RAISED CHICKEN, LIGHT AND DARK MEAT

1 MEDIUM ONION, SLICED

4 SMALL POTATOES (ANY KIND), SLICED INTO  $\frac{1}{4}$ " CUBES

3 CLOVES GARLIC, CHOPPED

1-2 TSP DRIED THYME

1 TSP SALT (MORE IF NEEDED)

1 TSP BLACK PEPPER

32OZ BONE BROTH OR CHICKEN OR VEGETABLE STOCK

## METHOD

PLACE ONION IN CROCK POT; TOP WITH CHICKEN, THEN ADD REMAINING INGREDIENTS. COVER AND COOK ON LOW FOR 6 HOURS OR UNTIL CHICKEN IS DONE AND VEGETABLES ARE TENDER.

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