

2 Cup Chicken Soup



Recipe courtesy of Steve Cavrudatz

INGREDIENTS

1 Publix Lemon Pepper Roasted Chicken
2 cups carrots, sliced
2 cups celery, sliced
2 cups onion, diced
2 cups water
3 cups homemade chicken stock
4 cups low sodium chicken broth
1 chicken bouillon cube
6 Fresh thyme sprigs
2 bay leaves (remove before serving)
2 teaspoons ground thyme
2 tablespoons Canola Oil
Salt and pepper, to taste

DIRECTIONS

Clean chicken by removing skin and bones, and then break up chicken to desired size.

In a stock pot, heat the oil.

Add the carrots, celery, and onions and cook them until onions are translucent and carrots and celery are beginning to soften.

Add the stock, broth, water, bouillon, and herbs, bring to a simmer. **

Add shredded chicken, and salt and pepper to taste.

Simmer for about 10 minutes.

Serve with egg noodles, pasta, or rice if desired.

**Note: When adding the stock, broth, water, etc. you can add a piece of skin from the chicken, which will add some additional flavor. Remove before serving.