

## **Chicken Soup**

## **Ingredients:**

1 large carrot, diced
1/2 onion, diced
2 celery stalks, diced
Extra virgin olive oil as needed
Salt to taste
1 tsp tomato paste
1/4 cup San Marzano tomatoes
1 bunch broccoli rabe
Optional: handful of spinach
4 cups chicken stock
1/4 lb short cut pasta
Shredded chicken

## **Directions:**

In a soup pot, heat oil and add carrot, onion, and celery until golden. Add tomato paste and cook until slightly toasted and add tomatoes. Cook for a few minutes then pour in stock.

Bring to a boil and add spinach (if using) and broccoli rabe.

Let cook for 15 minutes.

Add pasta, serve when pasta is al dente.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

