



Chicken soup

- 2-3 chicken breasts
- 1 carton of organic free range chicken stock
- 1 large yellow onion
- 1 lg can diced tomatoes
- 1 package of celery
- 1 small package of baby carrots
- 1 8 oz. package of mushrooms
- 3 bay leaves
- dried basil (to taste)
- parsley (to taste)
- salt (to taste)

Boil chicken breasts in a large pot. Cut up vegetables and mushrooms, and place in a large soup pot with chicken broth. Add diced tomatoes and bay leaves. Once chicken is done, cut into chunks and place in soup pot. Save the water - add as much as you need to fill the rest of your soup pot. Add basil, parsley, and salt to taste. Simmer until vegetables are at your desired consistency. Also cooks well in a crock pot!

