Italian Chicken Soup

INGREDIENTS

½ box pasta, I used Ditalini or a short macaroni type pasta
2 C shredded turkey or chicken
4 C chicken broth
1 Tbsp olive oil
½ onion, chopped
1 green pepper, diced
1 whole jalapeno, seeded and diced
2 stalks celery, diced
2 15 oz. cans petite cut tomatoes
1 can water
1 C heavy cream
1 tsp dry oregano
1 tsp dry basil

salt and pepper to taste

INSTRUCTIONS

Cook pasta according to directions. Be sure and cook it al dente. Drain and rinse with cold water.
In a frying pan add olive oil, onion, celery, green pepper, jalapeno and saute until tender.
In a large soup pot combine chicken broth, water, shredded turkey or chicken, tomatoes with their juice and sauteed vegetables.
Add in herbs. Salt and pepper to taste
Bring to a boil and simmer for 20 minutes.
Add in pasta and cream.