

# Italian Chicken Soup

## INGREDIENTS

$\frac{1}{2}$  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  
 $\frac{1}{2}$  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.