

Cozy Chicken Soup

Instructions

1. Heat olive oil in a large pot and add the chicken breasts. Add salt and pepper to taste. Cook for 4-5 minutes then flip and cook the other side until cooked through. Use a rotisserie chicken for convenience.
2. Meanwhile, chop the onion and celery into fine pieces. Peel and dice the carrots into bite-sized pieces. Set the chicken aside and add the vegetables to pot with the drippings. Cook until soft, about 5-10 minutes. Shred the chicken separately. Add dill, thyme, salt, and pepper to the vegetables. Mince the garlic and add it to the pot, then cook for 1-2 minutes.
3. Add the vegetable broth and beans. Cook until heated through. Meanwhile, chop the kale or other greens into fine pieces.
4. Squeeze lemon juice into the soup. Add the greens and chicken, and heat through for another 1-2 minutes. Add salt and pepper to taste. Makes 2 servings.

Ingredients

- 1 tbsp olive oil
- 2 medium chicken breasts (about 1-2 cups when shredded)
- ½ tsp salt
- 1 tsp black pepper
- 1 white onion, diced
- 2-3 stalks of celery
- 2 carrots
- 1 tbsp fresh dill (½ tsp or more if dried)
- 2 tsp thyme
- 2 cloves of garlic, minced
- 1 quart of vegetable stock (4 cups)
- 2 cans of cannellini beans
- 1 bunch of kale (or Swiss chard or spinach)
- 1 lemon
- Optional toppings: Parmesan cheese, extra lemon, dash of cayenne pepper

Grocery List

Produce

- Garlic
- White onion
- Carrots
- Celery
- Lemon
- Kale, Swiss chard, or spinach
- Dill

Meat

- 2 chicken breasts

Canned Goods

- Cannellini beans
- Vegetable broth

Pantry

- Olive oil
- Salt
- Pepper
- Thyme