COZY CHICKEN MACARONI SOUP

Prep: 10 min	Cook: 35 min	Serves: 4-6

INGREDIENTS:

- 1 lb chicken breast, diced
- 1 cup dry elbow macaroni
- 1 cup green beans, chopped
- 1 small onion, diced (optional)
- 1-2 cups additional vegetables (such as potatoes or carrots)
- 6 cups chicken broth
- 1 tbsp butter or cooking oil
- ½ tsp garlic powder
- ½ tsp italian seasoning (optional)
- Salt & pepper

PREPARATION:

Cook the Chicken:
Heat oil or butter in a large pot over medium heat. Add diced chicken, salt, pepper, and garlic powder. Cook for about 5–7 minutes, stirring occasionally, until the chicken is lightly browned.

Add vegetables:
Add diced onion, green beans, and any additional vegetables. Stir and cook for 3–4 minutes to begin softening.

Add the broth:
Pour in chicken broth and add Italian seasoning if using. Bring to a boil, then reduce heat to a gentle simmer. Cook for 8–10 minutes, or until potatoes and other firm vegetables are nearly tender.

Cook macaroni:
Stir in dry macaroni. Simmer uncovered for 8–10 minutes, or until pasta is tender. Make sure the chicken reaches an internal temperature of 165°F.

Serve and Enjoy!
Taste and adjust seasonings. If the soup is too thick, add a little water or broth. Serve warm with a slice of bread!

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