

Garden Tomato Chicken Vegetable Soup

Recipe by: Patty Bailey

- 6-8 med tomatoes, peeled, cored & chopped in chunks
- 1 summer squash (patty pan or zucchini)
- 2 sweet peppers
- 2 carrots chopped
- 1 celery stalk
- 1 medium potato
- 2 T butter or 1T olive oil
- 8 large sweet basil leaves chopped
- 2 T fresh chopped oregano
- 1 T fresh fine chopped parsley
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 8 oz can tomato paste
- 2-3 t sea salt,
- 1 Chicken or vegetable bouillon cube
- 2 pre-cooked chicken breasts or leftovers, cut in chunks
- 1 cup uncooked elbow macaroni (opt)



In a large soup pot. Sautee onion and garlic in butter for 5 minutes, or until soft. Chop all veggies in chunks then add and stir in tomatoes, vegetables, chicken, salt and herbs, except basil (add that closer to the end). Fill pot with water after you've added all the vegetables. Add bouillon and paste, stir. Bring to a boil, and simmer for about 25 minutes then add elbow macaroni (opt) cook until noodles are done, another 10 min or so. May need to add a bit more water at that time. Enjoy!

Patty's Plants Natural & Organic Garden Supply 819 E High St. Milton, WI 53563
www.pattysplants.com or patty@pattysplants.com 608-580-0066