



Chunky Tomato Chicken Noodle Soup



Time: 30 min.

Difficulty: Medium

Ingredients (4 to 6 people)

- Chopped Tomatoes 750g 1 ½ cup
- Chopped Tomatoes 750g 1 ½ cup
- Chicken broth 7 cups
- Chopped parsley 3 tbsp to finish
- Cooked Chicken Breast (store-bought rotisserie chicken) 10 oz, deboned, shredded
- Dried dill weed 1 tsp
- Dried oregano 1 tsp
- Dry pasta (any small pasta of choice) 1 cup
- Extra virgin olive oil to taste
- Garlic cloves 2 minced
- Red bell pepper 1 chopped
- Salt and pepper to taste
- Small onion 1 chopped
- Zest and juice of lime 1 lime

For this recipe we used:



Preparation

A quick **warm-your-belly chicken noodle soup** with Pomì Chopped Tomatoes, herbs, and a splash of lime juice. Store-bought rotisserie chicken is a great shortcut on busy weeknights!

1. Heat 2 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add onions, garlic, and bell peppers. Cook for 5 minutes, stirring occasionally until softened.
2. Add **Pomì Chopped Tomatoes**, broth, and shredded chicken. Season with salt and pepper, dill weed, and oregano.
3. Bring to a rolling boil for 4 to 5 minutes or so. Now add dry pasta, and cook about 10 minutes or until the pasta is cooked to al dente (do not overcook pasta).
4. Remove from heat. Stir in lime zest, lime juice, and fresh parsley. Transfer to serving bowls. Enjoy!

Recipe by Suzy Karadsheh of TheMediterraneanDish.com

- *The Mediterranean Dish*