



CHICKEN AND VEGGIE NOODLE SOUP



ingredients

- 1-2 pounds chicken breast, seasoned and cooked in Instant Pot
- 2 medium carrots, chopped
- 3 medium zucchini, chopped
- 1 can French-style green beans, drained
- 1 small can sliced sweet beets, drained
- 1 (14.5 ounce) can diced tomatoes in juice
- 1 medium onion, chopped
- 2 cups cooked brown rice spaghetti
- 1 small can tomato paste
- 2 cups water

instructions

- Season the chicken and place in Instant Pot with 2-3 cups water. Cook on pressure cook setting 20-30 minutes (30 if chicken is frozen).
While chicken cooks, chop carrots and zucchini. Once chicken is finished, pull from pot and add carrots and zucchini. Cook on pressure cook setting for 20 minutes.
- Shred chicken. In large stock pot, add remaining ingredients and chicken and cook on low. When carrots and zucchini are finished, add them and resulting broth to stock pot. Cook for 2-3 hours on low.

Comfy Life, Comfy Wife

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