

Spicy Sicilian Soup

Ingredients:

- 3 tbsp Olive oil
- 3 Celery ribs (cut into slices)
- 3 Carrots (peeled & cut into slices)
- 1 small yellow Onion (diced)
- ½ cup red Bell Pepper (diced)
- 4 Garlic cloves (minced)
- 1 Russet Potato (cut into ½" cubes)
- 1 can of petite diced tomatoes (14.5 oz)
- 2 tbsp fresh chopped Parsley
- 1 tbsp dried Oregano
- ½ tsp red Pepper flakes (omit for a mild version)
- ½ tsp black Pepper
- 1 tbsp Salt
- 4 cups Water
- 4 cups Chicken broth
- 1½ cups Ditalini pasta
- (Make it an entree and add 1½ lbs chicken breast)

Instructions:

Heat a large pot over medium heat and add in the olive oil, celery, carrots, onion, bell pepper.

Sauté for about 10 minutes until the vegetables just start to soften.

Add in the: garlic, potatoes, can of tomatoes, parsley, oregano, red pepper flakes, salt, and pepper, water, and chicken broth.

Bring it to a full boil for about a minute then simmer for 45 minutes - covered.

(Add chicken breast at this time for entree; I like to cut mine in half to make shredding easier)

After 45 minutes, pull out the cooked chicken and shred. You can just pull it apart using 2 forks. Add the chicken back to the pot along with your pasta and bring to a full boil again.

Cook for the amount of time needed for your pasta. (Ditalini is typically about 10 minutes)