



Country Chicken Soup

Ingredients

- 2 tablespoons [Fustini's Gremalota olive oil](#)
- 2 onions, chopped
- 2 - 3 carrots, sliced
- 2 stalks celery, sliced
- 1 tablespoon [Fustini's Garlic Rub spices](#)
- 3 tbs dried parsley or a handful of fresh
- 1 10 oz pkg frozen peas (optional)
- 1 - 2.5 lb of chicken (better if you use skin-on and then remove the skin when it's all done, but boneless skinless chicken breast works fine too)
- 6 cups chicken broth
- 1 cup orzo or noodles

Sharon's Hint

Adapted from Sally Stansik

Directions

Step 1.

In a sauté pan over medium heat, sauté carrots, celery and onions for 3-5 minutes. Place all ingredients except noodles in the crockpot. Cover and cook on low 8 - 10 hours or on high 5 - 7 hour. One hour before serving, remove the chicken (if using any chicken with bones) and remove meat from bones and skin. Put meat back into the pot. Add noodles. Turn to high. Cover and cook one hour longer.