

## Rotisserie Chicken Noodle Soup

Number of Servings: 10

Serving Size: 1  $\frac{1}{4}$  cups

### **Ingredients:**

1 prepared rotisserie chicken

8 cups low-sodium chicken broth

$\frac{1}{2}$  cup onion

1 cup celery

1 cup carrots

6 ounces wide noodles, uncooked

3 tablespoons fresh parsley

### **Preparation:**

1. Remove chicken from bones and chop into bite-sized pieces. Measure 4 cups for the soup.
2. Pour chicken broth in a large stock pot; bring to a boil.
3. Chop onion; slice celery and carrots.
4. Add chicken, vegetables and noodles to stock pot.
5. Bring to a boil and cook approximately 15 minutes until noodles are done.
6. Garnish with chopped parsley.

Renal & Diabetic Food Choices: 2 meat, 1 starch,  $\frac{1}{2}$  medium potassium

From [www.davita.com](http://www.davita.com)

MARCH 2015 RECIPE OF THE MONTH

