

# Chicken Soup with Pastina

Submitted by **Linda Buffa, Bus Driver**



## Ingredients

- 4 chicken thighs
- 1 medium chopped onion
- 2 or 3 cut-up celery
- 3 Carrots cut small
- 1 small can of diced tomatoes
- 2 medium-sized peeled and cut-up potatoes

## Instructions

- Place all ingredients in a stock pot, cover with water and spices. I usually use Italian spices along with some garlic powder. The chicken will make its own broth. Let it cook for about half an hour. Take the chicken out. Take the chicken off the bone, cut the meat up place it back in the pot.
- Let everything cook for about another half hour until the vegetables are tender.
- I add about 3/4 of a cup of Pastina, let that cook for about another 15 minutes, and you'll have a delicious chicken soup. Pastina is the only pasta that will not swell up, so you can cook it right in the soup. Top with grated cheese if you like.