

# Chicken And Vegetable Soup



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## **Your Key Ingredient:**

[NESCO 18 Qt. Roaster Oven](#)

## **Grocery Ingredients:**

2 qt chicken broth  
2 bay leaves  
2 medium onions, chopped  
1 tsp salt  
2 stalks celery, thinly sliced  
2-3 tsp Italian herb seasoning  
6 carrots, thinly sliced  
1 tsp celery seed  
2 cans (15 oz each) stewed tomatoes  
1 tsp ground black pepper

20 oz frozen mixed vegetables  
2 lb cooked chicken, cut up  
2 cans (10 oz each) whole kernel corn

Instructions:

1. Preheat **NESCO® Roaster Oven** to 400 °F. Lightly wipe cookwell with cooking oil.
2. Add half of chicken broth and fresh vegetables. Cover and cook 15 to 20 minutes or until broth is hot and vegetables soften. Add remaining ingredients. Stir to mix
3. . Reduce temperature to 325° F. Cover and cook 45 to 60 minutes or until vegetables are tender and soup is hot. Serves 10 to 12.