

CopyCat Carrabba's Italian Grill Spicy Chicken Soup

Ingredients

1 1/2 celery ribs diced
1 carrot peeled & diced
1/2 yellow onion diced
1 small russet potato peeled & diced
1/2 red pepper diced
1 14 oz can tomatoes drained & chopped
3 tbsp olive oil
1 tbsp parsley
1 tbsp oregano
2 tbsp minced garlic
1/2 tsp red pepper flakes
5 cups water
2 cups chicken broth
2 cups shredded chicken
2 cups cooked ditali pasta

Directions

Dice celery, onion, carrots, potato and bell pepper into 1/4-1/2" pieces.

Heat dutch oven to medium high and add olive oil. Once pan is hot, add celery, carrots, potato, onion and pepper. Saute for 5 min until vegetables start to soften.

Add tomatoes, parsley, oregano, garlic and red pepper flakes and stir.

Add water and broth – cover and bring soup to a boil over medium low heat.

Partially cover pot and simmer for 1 hour.

Using a potato masher, mash some of the vegetables in the bottom of the pot.

Add chicken to soup and simmer 30 minutes more. While chicken is simmering in soup- cook pasta.

Right before serving, add cooked pasta.

Serve with freshly grated Parmesan.