

Chicken Parmesan Soup

- 4 tablespoons olive oil
- 3 to 4 boneless, skinless chicken breast halves, diced into bite size pieces
- 2 teaspoons garlic salt
- 1/2 teaspoon black pepper
- 1 small onion, finely diced
- 3 cloves garlic, minced
- 1 can (28 ounces) crushed tomatoes
- 1 jar (26 ounces) marinara sauce
- 1 to 2 cups chicken stock
- 2 teaspoons sugar
- 2 teaspoons dried Italian seasoning
- 1 cup grated parmesan cheese, divided
- Broken up spaghetti noodles, cooked
- Garlic bread

Heat a large pot over medium-high heat with 2 tablespoons of oil. Season the chicken with garlic salt and pepper and add to pot. Cook for about 5 to 10 minutes, or until browned and cooked through. Remove from the pot and set aside. Add the other 2 tablespoons of oil along with onions. Sauté a few minutes until they start to get soft. Next, add the garlic and cook 30 seconds stirring constantly. Add chicken back to the pot, along with crushed tomatoes, 1 cup of stock, marinara sauce, sugar and Italian seasoning. Simmer for 10 to 20 minutes. Stir in 1/2 cup parmesan cheese. If soup gets too thick add a little more chicken stock or a little water. Serve soup in bowls over warm cooked spaghetti noodles with the extra grated parmesan cheese on top. Serve with warm garlic bread for dunking.



This is a really fun soup that my kids love and yours will too! Even the really picky eaters! I came up with this one on a "snow day." I didn't want to run to the grocery store so I used the stuff we had in the fridge and pantry. It's so good, especially on a cold day! Warms you right up!

