

Long Livo

Rotisserie Chicken Vegetable Soup Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 rotisserie chicken, skin removed and meat shredded
- [ ] 2 tablespoons olive oil
- [ ] 1 large onion, diced
- [ ] 3 carrots, peeled and diced
- [ ] 3 celery stalks, diced
- [ ] 3 cloves garlic, minced
- [ ] 2 medium potatoes, peeled and cubed
- [ ] 8 cups chicken broth
- [ ] 1 teaspoon dried thyme or 1 tablespoon fresh thyme
- [ ] 1 bay leaf

Finishing Touches

- [ ] 1 cup frozen peas
- [ ] 1/4 cup fresh parsley, chopped
- [ ] Salt and black pepper to taste
- [ ] Optional: squeeze of fresh lemon juice

Instructions

1. Heat the olive oil in a large pot over medium heat. Add the diced onion, carrots, and celery. Cook, stirring occasionally, until the vegetables begin to soften, about 5-7 minutes. Add the minced garlic and cook for another minute until fragrant.
2. Pour in the chicken broth and add the cubed potatoes, thyme, and bay leaf. Bring to a boil, then reduce heat to a gentle simmer. Cook until the potatoes are tender when pierced with a fork, about 15-20 minutes.
3. While the soup simmers, remove the skin from your rotisserie chicken and shred the meat into bite-sized pieces. This is so much easier when the chicken is still warm.
4. Once the potatoes are tender, stir in the shredded chicken and frozen peas. Cook for just 2-3 more minutes until the peas are heated through and the chicken is warm.
5. Remove the bay leaf and stir in the chopped parsley. Taste and season with salt and pepper as needed. Sometimes I add a squeeze of lemon juice at the end to brighten everything up.
6. Let the soup rest for 5 minutes before serving. This allows the flavors to come together beautifully. Serve hot with some crusty bread on the side.

Nutrition per serving

285 kcal	28 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Save the chicken bones to make homemade broth for next time
- The soup will thicken as it cools - add more broth when reheating
- Fresh herbs really elevate this soup if you have them available