

Very Quick "I don't feel well" Chicken Soup

Swick

Serves 6 | Active Time: 30 minutes | Total Time: 1 hour

Chef's Notes

You may not think you want the creole seasoning (I used Zatarain's), but whether the chill is from the on-coming cold or the weather, it will warm you from the inside out.

Step 1: Preparation

- 2 boneless skinless chicken breasts
 - 1 large sweet onion, coarsely chopped
 - 1/2 lb sliced fresh mushrooms
 - 1 cup very baby peeled carrots
 - 2 small cans diced tomatoes, drained
 - 1 qt commercial chicken broth
 - 1 tbs. each basil and oregano
 - salt, pepper, creole seasoning to taste
 - angel hair spaghetti
 - grated parmesan cheese
- Slice chicken breasts in 1/2-inch cross-grain slices. Thinly slice mushrooms and coarsely chop onion. In a large frying pan, saute onions, mushrooms, and carrots over a high temperature in olive oil until all extra liquid has evaporated. Add chicken slices. Cook until onions, mushrooms, carrots, and chicken are lightly browned and extra liquids have evaporated. Add diced tomatoes and chicken broth. Add salt, pepper, basil, oregano, and creole seasoning to taste. Simmer very gently until chicken slices are cooked plus 1/2 hour. Serve over generous portions of previously cooked and reheated angel hair spaghetti, topped with parmesan cheese, with garlic bread or quick refrigerator rolls on the side.