

Harvest Soup

1. Season 3 chicken breasts with salt and pepper. Place in crockpot on high for 4 hours or until cooked. After chicken is cooked, use two forks to shred chicken. Set aside.
2. Saute 5 cloves of garlic and one whole onion in a large stock pot or dutch oven for 3 - 5 minutes. Add two cups of chicken broth, one cup of water, two crowns of chopped broccoli, 5 baby red potatoes, 3 carrots chopped into thick slices, 4 - 6 mushrooms sliced, and one 12 oz bag of frozen corn, one can of stewed tomatoes, and one can of diced tomatoes.
3. Stir in 1 tbs of oregano, 1 1/2 tbs of rosemary, 2 tbs of basil, and 2 tsp of thyme. Add salt and pepper to taste.
4. Cover, bring to a boil then reduce heat. Let simmer for 1 hour or until vegetables are tender. Add shredded chicken, stir, and let simmer for five minutes. Serve hot.