

Many of us are afraid to cook. It may seem like cooking takes a lot of time and effort. It doesn't have to.

Cooking can be quick, easy and save money. You could save 25% to 50% of your food dollars when cooking from scratch!

chicken veggie soup

An easy meal with plenty of veggies!

- 2 (14 ounces) cans chicken broth
- 1 (14.5 ounces) can diced tomatoes
- 1½ cups frozen peas, carrots and corn
- 1 tablespoon dried Italian herbs
- ½ cup uncooked orzo pasta

1. Combine chicken broth, diced tomatoes, vegetables and Italian herbs in a saucepan. Bring to a boil.
2. Add pasta to boiling soup. Reduce heat to medium and cook for 5 minutes, stirring occasionally.



Try something different:

- Add cooked chicken (cut into cubes) into soup.
- Add chopped spinach or broccoli.
- Use small ring or shell pasta instead of orzo pasta.

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