



# RACHELE'S AWARD-WINNING EASY CHEESY CHICKEN JALAPENO SOUP

- 3 Frozen Chicken Breasts
- 6 slices of cooked bacon, chopped
- 4-5 fresh jalapenos, diced, seeds removed
- 4 cups chicken broth
- 1 (8 oz.) block of cream cheese, softened and cubed
- 1 cup heavy cream
- 2 cups shredded cheddar cheese

## DIRECTIONS:

Put all ingredients in a crockpot on high for 4 hours (8 hours on low). Remove chicken and shred it. Return chicken to crockpot and stir. That's it!

Serve with optional toppings: sliced jalapeños, shredded cheese, and crumbled bacon





# LEXY'S MARRY ME CHICKEN SOUP

- 2 large carrots
- 2 ribs of celery
- 1 small yellow onion, chopped
- 1 (8 oz.) jar of sun-dried tomatoes
- Kinders Butter & Garlic Seasoning (to taste)
- Minced garlic to taste
- 4 Tbsp. tomato paste
- 8 cups chicken broth
- 2 lbs. pre-cooked, pre-shredded chicken
- 1 tsp. salt
- 2 tsp. black pepper
- 2 tsp. smoked paprika
- 2 tsp. Italian seasoning
- 1 tsp. crushed red pepper flakes (optional)
- 3 large handfuls of fresh spinach
- 1 cup heavy whipping cream
- 1 (20 oz.) package of cheese tortellini

## DIRECTIONS:

Dice the onion, carrots, and celery. In a large soup pot saute those diced veggies in some of the oil from the sun-dried tomatoes jar. Season with Kinders Butter & Garlic seasoning and toss in as much garlic as your heart wants. Cook until fragrant. Add tomato paste to pot and mix well. Add chicken broth to the pot along with the shredded chicken. Add salt, pepper, paprika, Italian seasoning, and red pepper flakes (optional) and stir. Add in tomatoes from the jar of sun-dried tomatoes (just tomatoes, not remaining oil). Bring pot up to a boil. Once a boil starts, reduce heat back to medium and add in spinach (it will wilt as it cooks). Stir in 1 cup of whipping cream and the package of tortellini as the spinach starts to reduce and make room in your pot. Stir and cook until tortellini is cooked through and enjoy.





# ELIZABETH'S ROASTED BUTTERNUT SQUASH SOUP

- 1 Medium butternut squash
- ½ of a sweet onion, quartered
- 2 Cups cherry tomatoes
- 5-6 cloves garlic, peeled
- 5-6 large carrots, peeled, halved
- 4 Cups vegetable stock
- Olive Oil
- 1-2 Tablespoons Herbs de Provence
- Salt + Pepper (to taste)
- Small carton heavy whipping cream

## DIRECTIONS:

Wash and prepare your sheet pan veggies, peel the carrots, slice squash and remove pulp and seeds, etc. This same recipe could be made with summertime squashes and also swapped out with roasted pumpkins in the fall. Use what is available and seasonal. Preheat your oven to 400 degrees. Toss and coat each item with olive oil and season with salt and pepper before arranging them on a sheet pan also coated with a drizzle of olive oil. Season the entire sheet pan of items with Herbs de Provence including the interior side of the squash before placing squash facedown onto the pan. If your squash is a big boy, stab the back side of the skin a few times with a fork at the denser areas before roasting. Roast the pan of items for 40-45 minutes or until everything is fork tender. Turn off oven and dump entire roasted pan of goodies into a Dutch oven or large stock pot. You will need to scoop out the squash from its jacket and possibly cut or 1/2 your carrots to fit into your pot. On a low setting, add stock and salt and pepper to taste, stirring occasionally as it all simmers for 10-15 minutes. Carefully blend with an immersion / hand blender until smooth. Near the time of serving, add your cream and stir.





# ABBY'S BROCCOLI CHEDDAR SOUP

- 6 strips bacon, cut into pieces
- 3 Tbsp. unsalted butter
- 1 yellow onion, diced
- 3 cloves of garlic, crushed and minced
- ½ cup flour
- 4 cups of chicken broth
- 1 cup whole milk
- 1 cup heavy cream
- ½ tsp. kosher salt
- ¼ tsp. ground nutmeg
- ¼ tsp. cayenne pepper
- Ground black pepper (to taste)
- 3 cups broccoli florets, rough chopped
- 1 cup shredded carrots
- 4 oz. shredded sharp cheddar cheese
- 4 oz. shredded sharp white cheddar cheese

## DIRECTIONS:

Dice the onion, crush and mince the garlic, rough-chop the broccoli, and cut the uncooked bacon into small pieces. In a large pot cook the bacon over medium heat until crispy. Remove bacon and set aside on paper towel-lined plate. Leaving bacon grease in the pot, add butter and diced onion and cook until softened (about 5 min). Add in garlic and cook 30 seconds until fragrant. Sprinkle in flour and stir coating the onions and garlic. Slowly pour in broth, stirring well and scraping the bottom to be sure nothing is scorching to the pan. Reduce heat to medium-low and stir in the milk and heavy cream. Add salt, nutmeg, cayenne, and pepper. Stir in broccoli and carrots and simmer for 15 minutes to allow veggies to cook until tender. Add shredded cheddar gradually while stirring until it is melted and smooth. Simmer for 5-10 minutes before serving. Stir often.





# NATASHA'S CREAMY GARLIC CHICKEN GNOCCHI SOUP

- 1 (16 oz) package of potato gnocchi
- 2 cups cooked and shredded chicken breast meat
- 2 Tbsp. unsalted butter
- 6-8 cloves of garlic, minced
- 4 Tbsp. flour
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 4 Tbsp. flour
- 1 teaspoon black pepper
- 1 teaspoon each: garlic powder, dried oregano, dried thyme, and dried parsley
- 2 teaspoons salt
- 5 cups chicken broth or stock
- 1 ½ cups heavy cream
- 2 cups of fresh spinach, chopped
- 1 cup grated parmesan cheese

## DIRECTIONS:

In a Dutch oven pot over medium high heat add the butter and melt. Add garlic and saute until fragrant. Add flour and all dry seasonings and blend. Add in chicken stock, stirring frequently. Add heavy cream, spinach, shredded chicken, and gnocchi and stir well. Let simmer for 10-12 minutes or until gnocchi is cooked through and starts to float to the top. Before serving add parmesan cheese and simmer another 1-2 minutes. Remove from heat and serve.





# ALEXIS' WHITE CHICKEN CHILI

- 2 large chicken breasts, cooked and shredded
- 1 can black beans, drained and rinsed
- 1 can cannellini beans, drained
- 1 can great northern beans, drained
- 1 can garbanzo beans, drained
- 1 can Rotel
- 1 packet ranch seasoning
- 1 chili seasoning packet
- 24 oz chicken stock
- 8 oz. cream cheese
- Salt + pepper to taste

## DIRECTIONS:

Add cooked and shredded chicken breast to crockpot with all of the ingredients listed above and stir to combine. Cook on low for 4 hours stirring occasionally. Top with cheese, sour cream or other toppings.





# MONICA'S CROCK POT POTATO SOUP

- 32 ounces Chicken broth
- 1 can Cream of Chicken soup
- 8 ounce package shredded cheddar cheese
- 4.5 ounce bacon bits
- 32 ounce package frozen cubed potatoes
- 8oz Cream cheese
- Salt and Pepper to taste

## DIRECTIONS:

In a crock pot, mix chicken broth and cream of chicken soup. Add potatoes, half cheddar cheese, and bacon bits. Cook on low for 8 hours or high for 4 hours. With an hour left, cut cream cheese into small pieces and add to soup. Stir occasionally in the last hour to chop up the cream cheese. 10 minutes before serving, add the rest of the cheddar cheese and salt and pepper to taste.