

Penne Chicken Soup

Ingredients:

8 oz penne pasta

1 lb chicken thighs, boneless and skinless

[2 Tbsp Pastamore Rosemary with Roasted Garlic Dipping Oil](#)

14 oz California blend frozen vegetables

1 quart chicken broth, no salt added

2 cups water

1/2 tsp red pepper flakes

To taste salt and black pepper

Directions:

1. Heat a large pot on the stove over medium heat. Once hot, add [1 Tbsp of Pastamore Rosemary with Roasted Garlic Dipping Oil](#). Once the oil is hot, add the chicken thighs and cook until both sides are browned.
2. Add 2 cups of water, chicken broth, and the California blend vegetables. Bring to a boil and reduce to a strong simmer. Add the remaining [Pastamore Rosemary with Roasted Garlic Dipping Oil](#), red pepper flakes, 1/2 tsp salt, and the penne pasta.
3. Cook until the penne pasta is al dente, stirring often. Ensure that the chicken thighs have reached 165° F before removing from the heat. Season to taste with salt and black pepper.
4. Remove chicken thighs from soup and loosely shred. Return to soup and mix well. Serve and enjoy.