

# **Pulled Chicken and Tomato Vegetable Soup**

Everyday EverRoast Recipe Book

www.boarshead.com

**Servings: 6**

**2 tablespoons olive oil**

**1/4 head cabbage, shredded**

**1 red onion, cut into a small dice**

**3 stalks celery, finely chopped**

**4 small Yukon Gold potatoes, cut into 1/2-inch dice**

**2 large carrots, cut into 1-inch julienne strips**

**2 cans (14 oz each) chicken broth**

**2 cans (14 oz each) fire-roasted tomatoes with liquid**

**1 pound Boar's Head EverRoast Chicken Breast, sliced 1/4-inch thick**

**2 teaspoons dried oregano**

**6 sprigs oregano (for garnish)**

Add the olive oil to a large soup pot and heat over medium-high until the oil is hot.

Add the cabbage, onion, celery and potatoes.

Saute' for 8 minutes, stirring occasionally.

Add the carrots, dried oregano, chicken broth and tomatoes.

Cook for 20 minutes or until the vegetables are tender.

Use your fingers to pull the EverRoast chicken into shreds. Add to the soup.

Serve in individual bowls garnished with an oregano stem.

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Per Serving (excluding unknown items): 125 Calories; 5g Fat (36.5% calories from fat); 4g Protein; 16g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 285mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1 Fat.