

Deck ^{the} Halls

WITH DEMI

MY CHICKEN AND VEGGIE SOUP RECIPE!



Hi friends!



Hope everyone is having a lovely holiday season. I love Christmas time and everything that surrounds it – decorating, cooking, spending time with family and friends in fellowship, singing carols (not very well I might add)! We love hosting at our house and celebrating the true meaning of Christmas and greatest gift we could have ever received, the birth of Jesus. To have a full house of loved ones sharing joyful memories and rejoicing in the love of Christ is the best way to wrap up the year and genuinely fills my heart. And in my house, full bellies = fuller hearts.

I want to share a recipe that I whipped up after I posted a food prep photo on my Instagram and everyone was asking for a soup recipe. Honestly, the recipe changes every time I make this soup! I usually throw in any veggies I have on hand, season it with whatever I'm feeling, and toss in anything else I see in the fridge. But I tried my best to make a solid recipe for you guys to go off of. I encourage you to have fun with it! Swap out butternut squash for sweet potatoes, use a veggie medley to add more variety, spice it up with some peppers, use whatever sounds good to you!

This recipe is quick and easy to make, plus it's so filling, full of veggies and protein. It makes for about 8-12 servings (depending on who's eating it and if my husband goes in for seconds). Try it out for a holiday dinner party and let me know how you make it your own! Hope you guys enjoy it.

*Demi
xoxo*

Chicken & Veggie

SOUP RECIPE

INGREDIENTS

2 tbsp of Oil (I did olive)
1 Onion, chopped
1 Pack of Bacon, cut into 1" pieces
14 Chicken Tenderloins, or 6-7
Chicken Breasts
1 Bunch of Celery, chopped
Approx. 1 Butternut Squash, chopped
10 Baby Potatoes, halved.
½ lb Green Beans
½ lb Corn
½ lb Peas
½ lb Baby Carrots
½ lb Broccoli
½ Bag of Kale
40 oz of Chicken Bone Broth
(2 cartons)
1 Jar of Garden Vegetable Soup
(I get mine at Trader Joes)
About 2 cups of Hot Water
To season: I used pepper, salt,
crushed red pepper flakes, garlic
powder, mixed herbs!



DIRECTIONS

1. Turn on the Instant Pot to sauté setting and add oil.
2. Sauté onions, bacon, and chicken until browned.
3. Add all of your veggies, broth, garden vegetable soup, & water.
4. Season however you like,
5. Seal the Instant Pot and choose the "Soup" setting.
6. Once it's done, serve & enjoy!
7. Add some rolls & butter for extra goodness.