

## Chunky Tomato Chicken Noodle Soup



**Preparation time:** 30 min

**Difficulty:** Medium

**For this recipe we used:**

Chopped Tomatoes 1 ½ cup



## Preparation

**Chicken noodle soup with tomatoes:** a quick warm-your-belly chicken noodle soup with *Pomi* Chopped Tomatoes, herbs, and a splash of lime juice. Store-bought rotisserie chicken is a great shortcut on busy weeknights!

1. Heat 2 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add onions, garlic, and bell peppers. Cook for 5 minutes, stirring occasionally until softened.
2. Add *Pomi Chopped Tomatoes*, broth, and shredded chicken. Season with salt and pepper, dill weed, and oregano.
3. Bring to a rolling boil for 4 to 5 minutes or so. Now add dry pasta, and cook about 10 minutes or until the pasta is cooked to al dente (do not overcook pasta).
4. Remove from heat. Stir in lime zest, lime juice, and fresh parsley. Transfer to serving bowls. Enjoy!

**Recipe by Suzy Karadsheh of [TheMediterraneanDish.com](http://TheMediterraneanDish.com)**