

## Spicy Chicken Soup

4 Boneless Chicken Breasts, cooked  
2 T. Olive Oil  
1 Onion, chopped medium  
1 cup sliced celery  
1 cup sliced carrots  
4-6 garlic cloves, minced or sliced  
1 T. fresh Basil, or dried  
1 T. Emerils Seasoning (recipe included)  
4 bay leaves  
2 additional chopped veggies of choice if wanted  
3 quarts chicken broth

NOTE: I AM VERY LOOSE WITH MY INGREDIENTS. SOMETIMES I MAKE THIS WITH 2 CHICKEN BREASTS AND JUST PUT LESS OF EVERYTHING IN IT IN WHATEVER PROPORTIONS I FEEL LIKE THAT DAY.

1. Saute onions, celery, carrots and garlic in olive oil for about 5-8 minutes on the stove. Add the chicken broth, basil, emerils seasoning, bay leaves and additional veggies, along with chicken. Cook on stove top for about 1 1/2 hours, slightly covered.
2. Make a pot of BROWN RICE and serve soup over the rice.

## EMERILS SEASONING

2 1/2 T. Paprika  
2 T. Salt  
2 T. Garlic Powder  
1 T. Black Pepper  
1 T. onion powder  
1 T. Cayenne Pepper  
1 T. Dried Oregano  
1 T. dried Thyme

PUT ALL OF THE INGREDIENTS TOGETHER, STORE IN A PLASTIC CONTAINER. EACH BATCH OF SOUP ONLY USES 1 TABLESPOON (1 T), SO IT LASTS A FEW YEARS.