

# Chicken Soup and Crackers

Melba Snacks Spicy 3 Pepper

Serves 4



- 4 cups low-sodium chicken broth or homemade chicken stock
- 1 (3-pound) chicken, cooked and de-boned into “pulled pieces, skin removed”
- 1 medium yellow onion, peeled and cut into large chunks
- 2 carrots, peeled and cut into large chunks
- 2 stalks celery, cut into large chunks
- 1 bay leaf
- 1 teaspoon dried thyme
- 1/4 teaspoon turmeric
- Kosher salt and freshly ground black pepper to taste
- 1 box of frozen okra
- 1 box Melba Snacks Spicy 3 Pepper

1. Place broth in a 3 quart sauce pan.
2. Add the onion, carrots, celery, bay leaf, thyme, turmeric, salt, and pepper and simmer until vegetables are very tender.
3. Add chicken pieces and frozen okra, and boil for 5 minutes.
4. Add Melba Snacks Spicy 3 Pepper to hot stock.
5. To serve, place crackers and chicken into bowls, and then cover with broth.
6. Garnish with the parsley.

