

## Chicken Zoodle Soup

- 2 chicken breasts
- 2 tablespoons olive oil
- 2 celery stalks, sliced
- 1 yellow onion, diced
- 2 tablespoons fresh parsley
- 2 zucchini
- 1/2 teaspoon dried thyme
- 64 oz. chicken bone broth
- Himalayan sea salt and pepper to taste



1. Cut ends of zucchini; place zucchini through the spiralizer to create zucchini noodles.
2. Drizzle crock pot with olive oil. Place chicken in the bottom of the pot and then top with celery, zucchini noodles, thyme, chicken bone broth, salt, and pepper.
3. Cook on high for 4 hours.
4. Chicken should now be easy to cut. Serve noodle soup in bowls; add more salt and pepper to taste. Enjoy!

Serving Size = 3 ounces of chicken and 2 cups of veggies

