

Leftover Rotisserie Chicken Orzo Soup

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Nothing says comfort food louder than Mom's chicken soup. This leftover Rotisserie Chicken Orzo Soup tastes homey and only takes 15 minutes from start to finish.

Am always looking for ways to use rotisserie chicken. This easy, quick chicken soup recipe doesn't use the carcass, instead to keep it extra easy I used chicken stock.

The recipe starts with the trilogy of chicken soup making, carrots, celery and onion. Then, I saute the orzo pasta to add a little bite to this rice shaped pasta. And I only use the chicken breast only because it's my personal preference. You can use any part of the chicken that fits your lifestyle and taste.

3 Variations For Leftover Rotisserie Chicken Orzo Soup

The first change you can make to this Leftover Rotisserie chicken is you can use the chicken legs if that's what you like or a combination of both white and dark meat.

Second if your family cringes at spinach or anything that resembles it, this chicken soup is so full of flavor you won't miss anything by leaving it out.

And third if your using chicken stock it's a good idea to use

one that's low in sodium, since most rotisserie chickens content high sodium levels.

Lastly this soup freezers well in freezer friendly containers. Sometimes I purposely double the recipe to freeze and defrost when I need a ready made meal.

One more thing please leave me a comment when you make this semi-homemade Leftover Rotisserie Chicken Orzo recipe. I love hearing from you, it's my favorite part!!

Ingredients

- 2 Cups shredded Leftover rotisserie Chicken
- 3 Carrots peeled and sliced thin
- 3 Celery stalks sliced
- 1/2 Onion Chopped
- 1 Tbs. chopped garlic
- 2 Tbs. olive oil
- 1 Tbs. butter
- 4 cups chicken stock
- 1 cup water
- 2 cups orzo
- 2 cups chopped spinach
- 1 cup grated parmesan
- Salt and pepper to taste

Instructions

1. In a medium size stock pot bring the butter and oil to medium heat
2. Add the onion, celery, carrots and garlic saute until tender and just beginning to brown
3. Add the orzo saute until lightly browned
4. Add the chicken stock, water and leftover chicken
5. Simmer covered 5 to 7 minutes add the spinach and Italian parsley last 2 minutes

6. Sprinkle with parmesan....ENJOY

Easy Classic Chicken Potpies

Easy Classic Chicken Potpies

These Easy Classic Chicken Potpies are made real easy by using store bought pie crusts Sure homemade everything is almost always better. But if you don't have the time or the patience for homemade piecrust there is nothing wrong with going the semi homemade route.

In this chicken potpie recipe I used the frozen pie crust from Trader Joes. You can use whatever brand you like or go homemade if you want. Precooking the pie crust is always a good idea, if you don't want a soggy bottom crust.

This Easy Classic Chicken Potpie recipe is full of tender chicken breast and good for you ingredients full of comforting familiar flavors everyone loves!!!

Things To Know About this Easy classic Chicken Potpie Recipe

First you don't have to use chicken breast in this Easy Classic Chicken pot pie recipe. You can use skinless, boneless chicken thighs if that's what you prefer.

Second I baked these chicken potpies in oven proof soup bowls for individual servings.

I love this soup bowls they go from oven to table to

dishwasher 00HHH happy day with less dishes to wash and they are the perfect size for soups and cereal too!!!

The other thing is you need the right size saute pan hold all the ingredients. There's nothing worse than having a pan that doesn't hold the ingredients.

Not only do you end up with ingredients stilling out of the pan onto your stovetop but the food doesn't cook right. A too small saute pan produces boiled ingredients instead of the distinct flavor of sautéed food. A 12 inch nonstick covered saute pan is essential in any kitchen.

Just one more thing if you make this Easy Classic Chicken Potpie recipe please leave e a comment and please tag me on Instagram with your creations. I love hearing from you it's my favorite part!!!

Ingredients

- 2 prepared pie crust
- 2 boneless skinless chicken breast cut into small dice
- 2 Tbs. each butter and olive oil
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 1 cup each diced potatoes, carrots, celery and frozen peas
- 1 cup whole milk
- 1 cup chicken stock
- 2 Tbs. each chopped Italian parsley and thyme
- 1 egg slightly beaten to brush crust
- 1 /2 cup grated parmesan cheese for sprinkling
- Salt and pepper to taste

Instructions

1. Preheat oven to 375

2. Roll out pie crust using an inverted 10 inch soup bowl as a guide to cut 4 circles in each sheet of pie crust for a total of 8 circles
 3. Line the bottom and up the sides of 4 oven proof soup bowls with 4 of the pie crust circles. Prick the crust with a fork.
 4. Precook the bottom crusts for 10 minutes or until just beginning to brown. Set aside.
 5. Meanwhile, in a large skillet, bring the butter and oil to medium heat.
 6. Salt and pepper the chicken, sauté until just beginning to brown.
 7. Add the onions and garlic, sauté until tender and just beginning to brown.
 8. Add the carrots, celery, and potatoes. Simmer covered for 10 minutes. Add the peas and herbs for the last 5 minutes.
 9. Fill the precooked pie crusts with the chicken mixture.
 10. Top the pot pies with the top crust. Brush with egg wash, sprinkle with parmesan cheese. Return to oven, bake 15 minutes or until top crust is golden brown.
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Two Bean Steak Chili

Two Bean Steak Chili

It's chili season, and I'm excited to share my best Two Bean Steak Chili Recipe with you. Tender melt-in-your-mouth slow-cooked steak, white and red kidney beans in a rich tomato sauce make this chili my favorite chili recipe.

I go easy on the beans in this chili recipe, but you can

add more or less or omit them altogether.

My family doesn't like too spicy food so I go easy on the chili powder too, you can adjust the heat in this recipe use less or more depending on what you like.

I like to use chuck steak which has a lot of beefy flavor. But any cut of beef that's marked "stewing beef" works well in this recipe. You want a tough cut of meat that soften and become tender and tasty after a long cook time.

You'll want to keep this recipe on your meal rotation to make at least once a week, during the colder weather months.

Toppings For This Two Bean Steak Chili

Normally, it's all about the toppings in chili recipes. But this Two Bean Steak Chili recipe is so rich that you won't need a lot of go -to chili toppings.

The topping I liked the best on this steak chili are avocados and sharp cheddar cheese. I found that adding more toppings distract from the rich flavor of the chili, instead of adding to it. I am not saying to not test different toppings for yourself, am saying that's what I found.

Here's some to try red onions, nacho chips, cilantro or sliced jalapenos, just remember not to over powder the rich beefy flavor with to many toppings!!!

This Two Bean Steak Chili is the ultimate comfort food, A chili so good you won't have any leftovers, but if you do this recipe is so freezer friendly if stored in the right freezer containers.

Here's a tip you should purposely double this chili recipe,

for delicious ready made meals on busy weeknights.

Ingredients

- 1 Lb. Chuck Steak
- 2 chopped yellow onions
- 3 Tbls. chopped garlic
- 1 cup chopped celery
- 1 chopped and seeded pepper jalapeno pepper
- 1 14.5 can each diced tomatoes and tomato sauce
- 1 14.5 can each red and white kidney beans undrained
- 2 cups beef broth
- 3 Tbls. chili powder
- 2 Tbls. each cumin, oregano, smoky paprika and coriander
- 2 bay leaves
- 3 Tbls. olive oil
- Salt and pepper to taste

Instructions

1. Cut the steak into equal size pieces and salt and pepper
 2. In a medium size stock pot bring the oil to medium high heat
 3. Add the steak and sear completely
 4. Add the onions, garlic and jalapeno pepper saute until tender and just beginning to brown
 5. Add all the spices now
 6. Add the tomatoes and beef broth lower the heat, simmer covered for 2 hours
 7. Add the beans adjust seasonings and simmer an additional 30 minutes
 8. Top with your favorite chili toppings ...ENJOY!!!
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Chickpea Zucchini Soup

Chickpea Zucchini Soup

This Chickpea Zucchini soup is so easy it will easily become one of your favorite soup recipes. If your craving the comfort a bowl of soup gives, but still need easy and quick give this recipe a try.

All good for you ingredients, chickpeas, zucchini and spinach in a tomato broth. It's one of those vegetarian soups that always has my family going for a second helping and me feeling good about it, because it's so healthy. When I make it I make it in this stock pot it holds enough for next day reheats or this recipe freezer friendly for a quick ready made lunch.

Serve this Chickpea Zucchini Soup with a salad and some crusty bread for a delicious midweek light dinner or as a starter for Saturday night dinner with friends

Add ins For Chickpea Zucchini Soup

This vegetarian Chickpea Zucchini Soup is delicious on it's own. But if you want a heartier soup you can saute some ground beef along with the onions and garlic.

Another ingredient you can add in is 1 15 oz. drained can of white beans for even more nutritional value. And one more delicious 1 cup chopped kale along with the spinach.

This is one of my favorite soups for so many reasons easy to make, delicious uses few ingredients, and the best part it can be on your table in less than 30 minutes!!!

If you make this recipe please leave me a comment. And Please don't forget to tag me on Instagram with your creations. I

love hearing from you!!

Ingredients

- 2 cans 15 Oz. drained and rinsed chickpeas
- 1 large zucchini cut in large dice
- 1/2 cup frozen corn
- 1/2 cup frozen peas
- 2 cups chopped spinach
- 1 chopped yellow onion
- 1 tablespoon chopped garlic
- 1/2 bunch Italian parsley
- 2 Tablespoons each butter and olive oil
- 3 cups water or vegetable stock
- 1 cup tomato sauce
- 1 cup small shaped pasta
- 1 cup grated parmesan cheese
- Salt and pepper to taste

Instructions

1. In a large stock pot bring butter and olive oil to medium heat
2. Chop the parsley, garlic and onion together saute until tender and just beginning to brown
3. Add the zucchini and chickpeas mix with onion mixture salt and pepper now
4. Add the water or vegetable stock, and tomato sauce simmer covered for 15 minutes
5. Add the pasta, spinach, corn and peas simmer 5 minutes longer
6. Adjust seasoning Serve in soup bowls top generously with parmesan cheese

Braised Short Rib Fettuccine Pasta

Braised Short Rib Fettuccine Pasta

It's that time of year when I bring out my Dutch Oven for slow cooked braised recipes. You're going to love this hearty braised Short Rib Fettuccini pasta recipe. Succulent short ribs slow cooked in a wine and beef broth and served over a bed of fettuccini.

The combination of flavors is addicting and will have family and friends craving more!!! Even now days later am still craving the flavor bliss of this stick to your ribs meal!!!

Things to know about this braised short rib fettuccine pasta recipe

First and foremost use good quality Short ribs since the main ingredient in this Short Rib Fettuccini recipe is the short ribs, they should be the best.

Second and just as important be sure the heat is high enough, to sear the meat before adding the wine. And last but not least this recipe takes time to cook, so allow enough time for the three hours it takes to have the meat fork tender.

On a side note, you don't have to use Fettuccini or pasta.

This recipe is delicious on it's own or over creamy polenta.

You don't have to use pancetta either, you can use bacon. I had pancetta so that's what I used. If you love slow cooked comfort food that's easy to make try my Italian chicken and sausage scarpariello

If you make this braised short rib fettuccine pasta recipe please leave me comment here, and don't forget to tag me on Instagram with your creations.

I love hearing from you, it's my favorite part!!!

Ingredients

- 8 pieces boneless short ribs cut in large dice
- 1 lb. fettuccine
- 1/2 cup flour
- 6 pieces pancetta diced
- 1 onion chopped
- 2 stalks chopped celery
- 3 peeled sliced carrots
- 1 cup red wine
- 2 cups beef broth
- 8 sprigs of thyme and rosemary
- 1 cup peas
- Salt and pepper to taste
- 2 Tablespoons chopped Italian parsley

Instructions

1. Salt and pepper the meat coat with the flour
2. In a Dutch oven fry the pancetta in 2 tablespoons of olive oil until crispy
3. Add the short ribs and cook until browned
4. Deglaze the pan with the red wine scrapping up the browned bits at the bottom of the pan

5. Now add the beef broth, thyme and rosemary
 6. Simmer covered for 2 1/2 hours
 7. Add the carrots, peas and celery simmer 1/2 longer
 8. Mean while cook the fettuccini according to package directions
 9. Toss the fettuccini with the short rib sauce
 10. Sprinkle with Italian Parsley and ENJOY!!!!
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White Chicken Chili

White Chicken Chili

White Chicken Chili is the ultimate comfort food when your looking for a healthier version on the old classic.

Full of tender chicken breast and white beans in a creamy, cheesy sauce will have your family and friends coming back for seconds.

You won't have leftovers, but if you do this is one of those freezer friendly recipe for a ready made meal.

actually make a double batch purposely to freeze. These containers from Amazon they store easily, come in different sizes

are freezer and microwave friendly, don't freeze the Chili with the toppings, add them just before serving.

Topping White Chicken Chili

white chicken chili like all chilis it's about the toppings. I

topped this one with sour cream, lime, cheese and tortilla chips, that I cut into ribbons and air fried in my Cuisinart toaster/air fryer.

If you don't have an air fryer all I can say is, of all of the appliances in my kitchen it is the one I use the most. It fries, bakes, roasts and toast all in one toaster/air fryer.

Back to the topping the Chili there are as many possibilities as there are different types of chili. Experiment with different combinations find what fits your lifestyle and taste.

One more thing if you make this recipe, please me a comment and don't forget to tag me on Instagram. I love hearing from you that's my favorite part!!!

Ingredients

- 3 boneless skinless chicken breast
- 2 tablespoon olive oil
- 1 onion
- 2 Tablespoons chopped garlic
- 1 Jalapeno seeded and minced
- 1 Tablespoon each cumin, oregano, coriander and smoky paprika
- 2 15 oz. cans white beans
- 4 cups chicken
- 2 4.5 oz. green chilies
- 1/2 cup each Monterey Jack and sharp cheddar
- 1/2 cup sour cream
- 1/2 cup crushed tortilla chips
- 1/2 cup chopped cilantro
- Salt and pepper to taste

Instructions

1. In a large pot over medium heat, heat oil.
 2. Add the chicken cook until lightly brown remove and set aside
 3. Add the the onion, garlic and jalapeno cook until tender and just beginning to brown about 5 minutes
 4. Add all the spices cook until fragrant
 5. Add the green chilis, chicken broth, and chicken season with salt and pepper
 6. bring to a boil, reduce heat and simmer covered 15 minutes
 7. Remove chicken, shred between two forks
 8. Return chicken to pan add white beans
 9. Simmer 5 minutes more
 10. Garnish with the Monterey jack, sour cream, tortilla chips, lime and cilantro
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Zucchini Chickpea Stew

Zucchini Chickpea Stew

This colorful zucchini and chickpea stew is a classic Italian side dish, with a saucy melody of fork tender vegetables.

Beware zucchini season is fast approaching where I live. You know that time of year when you have more zucchini then you know what to do with, then your neighbor brings you some they didn't know what to do with either. Yikes now what?

Enter this vegetarian stew, typically a side dish but if you add a salad and some crusty Italian bread this vegetarian stew

is hardy enough for a delicious dinner.

How To Make Zucchini Chickpea Stew

Start by picking the the freshest zucchini, keep in mind that bigger isn't necessarily better when choosing zucchini. The bigger ones tend to have more seeds and less flavor

Cut the zucchini in same size pieces to insure even cooking. Zucchini is bland in flavor salt the zucchini directly verses salting the the sauce.

I used chickpeas, but this recipe works well with great northern beans. If you have prepared marinara, which I recommend you always have you can use it in place of the canned tomatoes. Or you can use fresh tomatoes.

I didn't included Parmesan cheese in this recipe but you should, and don't forget about the vinegar it adds a another depth of flavor, YUM!

If you make this recipe please don't forget to leave me a comment and tag me on Instagram... That's my favorite part.

Ingredients

- 3 zucchini cut in large dice
- 1 medium onion chopped
- 1 15 oz. can un drained chick peas
- 1 chopped red bell pepper
- 2 cups chopped spinach
- 1 15 oz. can chopped tomatoes
- 3 Tablespoons chopped garlic
- 2 Tablespoons red wine vinegar
- 2 Tablespoons each chopped Italian parsley, basil and thyme
- salt and pepper to taste
- 3 Tablespoons virgin olive oil for sauteing

Instructions

1. Saute the onion and garlic in the hot olive oil until limp and fragrant
 2. Add the tomatoes
 3. Simmer covered for 15 minutes
 4. Add the zucchini, red bell peppers and chickpeas... salt and pepper now
 5. Simmer 10 minutes longer
 6. Add spinach, herbs, and vinegar simmer 5 minutes more
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Easy chicken and rice soup

Easy chicken and rice soup

Soup season is here—one of my absolute favorite times of year! And nothing hits the spot quite like a warm bowl of homemade easy **chicken and rice soup**.

This week, we were lucky to get a rain front here in California—liquid gold for us! And around here, rain means one thing: it's time to celebrate with a big pot of comforting, soul-warming soup.

Let's hear it for the ultimate comfort food... **classic chicken soup**. Cozy, nourishing, and made for days like these.



You said:

Most households grew up with comforting bowls of mom's chicken soup—and mine was no different. This easy chicken rice soup is one of the most heartwarming meals from my childhood. Every Saturday morning, my mom would put on a pot while she cleaned the house. By the time the floors were sparkling and the laundry was folded, lunch was ready: a fragrant, cozy bowl of homemade chicken and rice soup.

While hers took most of the morning, my version is a little faster—ready in under an hour! It's still rich in flavor and filled with that same homemade goodness.

Pro Tip: Use a deep, heavy stock pot with a lid when simmering soup. It helps trap in flavor and makes a big difference. And for best texture, shred your cooked chicken before stirring in the rice.

This simple chicken rice soup is quick, nourishing, and family-approved. I love serving it in oven-to-table soup bowls—they're perfect for easy reheating and look beautiful on the table too.

Whether you're making a big batch for meal prep or a cozy weeknight dinner, this soup delivers every time. It keeps well in the fridge for up to three days, and while I don't recommend freezing it—the pot always seems to disappear before I even have the chance!

When the temperatures dip, nothing beats a steaming bowl of hearty chicken rice soup. Pair it with a green salad and crusty bread, and you've got a complete, comforting meal that's perfect for the family—or even guests.

If you try this soup, I'd love to hear what you think—leave a comment and don't forget to tag me on Instagram. That's always my favorite part!

Ingredients serves four

2 chicken breast

1 Tbsp. olive oil

2 tablespoons butter

1 chopped onion

2 cups rice

2 cups chopped spinach

2 Tablespoons chopped garlic

1 cup chopped celery

1 cup sliced carrots

4 cups chicken stock

2 cups water

2 tablespoons chopped Italian parsley

Salt and pepper to taste

Instruction

1. salt and pepper the chicken breast
2. In a saute pan over medium high heat cook the chicken until golden (5-6 minutes) remove and set aside
3. In the same pan add onion, garlic, carrots and celery saute until limp
4. Return chicken to stock pot, along with the chicken broth, water and herbs cover and simmer for 30 minutes.
5. Remove the chicken , let cool slightly before shredding, then return to the stock pot.
6. Add the rice and spinach Simmer covered 10 minutes longer....Sprinkle with Parmesan and Enjoy!!!!

Five Star Boston Clam Chowder

Five star Boston clam chowder

Boston and New England clam chowder are one in the same,. The difference between all the clam chowders is the broth.

You see that Boston clam chowder has a thick creamy broth, New

England chowder has a thinner almost clear(ish) broth and the Manhattan a red tomato based broth. Okay now that you know the difference between the most popular clam chowders, let's talk about this Boston clam chowder recipe. This recipe was given 5 stars when it was reviewed by a Bay area food critic. The recipe was given to me when we opened our first little hole in the wall, by a retired short-order cook. I can still see him standing next to the stove as I stood watching, it was a different kind of cooking for this Italian girl.



That Boston clam chowder soup the retired short order cook taught me to make, was and still is the most requested soup in all our years in the restaurant industry.

A few tips add butter to the pot to help the bacon along, when you add the flour, which thickens the soup, you can use gluten free but whichever you use, let it cook for a few minutes before adding the liquid ingredients. Another thing to remember, add the clams at the end to prevent them from being tough. Wash the fresh clams thoroughly, if you have clams that don't open when you add them to the soup, you should not use them. If you want less calories replace the cream with low fat milk, and increase the flour by 1/3 cup.

Am not a big fan of cream soups, but this one is so good it's one of my favorites and the memories attached to it feed my soul! ENJOY!!! If you like easy and delicious soups try my Italian Vegetarian Minestrone soup or a favorite creamy sausage tortellini soup.

Cooking is meant to be fun and creative, so have fun, experiment and let me know if you try the recipes and what you think, that's my favorite part.

Ingredients

4 slices chopped bacon

2 Tablespoons butter

1 small onion chopped

3 celery sticks chopped

1 tablespoon chopped garlic

2 diced potatoes

2 15 oz. cans chopped clams in clam juice drained reserve
clam juice

1 lb. fresh clams

1 cup each heavy cream, . milk and clam juice

1/3 cup flour

1 tablespoon each Worcestershire and Tabasco sauce

salt and pepper to taste

Instructions

Wash clams

Melt butter in soup pot

Add bacon fry until crispy

Add the onion, celery, garlic and potatoes

saute until opaque

Stir in flour

Add liquid ingredients

Add the rest of ingredients except the clams

Simmer covered until potatoes are crisp tender about 20 minutes

Add the clams simmer just until the clams open removed from fireEnjoy!!!!

