



# Noreen's Kitchen

## Pressure Cooker

### Italian Style chicken Soup

#### Ingredients

1 whole chicken, cut up, skin removed	1 teaspoon poultry seasoning
2 medium onions, sliced and quartered	1 tablespoon all purpose chicken seasoning
4 carrots, sliced	1, 28 ounce can petite diced tomatoes
4 stalks celery, cut in a medium slice	12 ounce bag fresh spinach
3 cloves garlic, minced	8 to 12 cups filtered water
1 pound Crimini mushrooms, sliced	Pasta of your choice for serving
1/4 cup fresh lemon juice	

#### Step by Step Instructions

*NOTE: I am using an Elite 10 quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your particular model of machine for cooking this dish.*

Place all ingredients except spinach into the vessel of the pressure cooker.

Use the recommended setting for your cooker. I used the soup and stew setting and cooked for 1 hour. It took about 20 minutes to get to pressure since there was very little room left in the pot after I put in the ingredients.

Allow cooker to release pressure naturally.

Remove the lid and stir well to determine if more cooking time may be needed.

Remove all the chicken and any bones to a separate bowl. Set aside.

Add spinach to the pot and stir well. Allow spinach to wilt for a few minutes.

Remove bones from chicken and shred.

Prepare small cut pasta of your choice and drain. Set aside.

Serve soup by building each bowl separately. Add a bit of shredded chicken and some pasta to a bowl and then ladle over the warm soup. Serve with Parmesan cheese, salt and pepper to taste.

Leftovers should be stored in an airtight container(s). I usually add the shredded meat back to the soup before dividing into containers for freezing.

## **Enjoy!**