



## **Instant Pot Perfect Chicken Soup**

### **Makes 8 Servings**

1 4 Lb Whole Chicken  
2 Tbsp Perfect Chicken Soup Mix  
1 Tsp Freshly Ground Black Pepper  
1 Lb Carrots  
1 Bunch Celery  
2 Medium Onions  
6 Cloves of Garlic  
1 Bunch Parsley  
1 Bag of Frozen Peas  
(Apple Cider Vinegar and Lemon if Desired)

### **Preparation:**

Begin by chopping up 4 carrots, 1 onion, 4 stalks of celery and place at bottom on Instant Pot.

Place you cleaned, rinsed, chicken on top of veggies and add water to cover. Never go above the max fill line. Add 1 tbsp of Perfect Chicken Soup Mix on top and seal the pot. Set to pressure cook for 30 minutes. It will take about 15 minutes to come to pressure, then the

timer will start. After timer is done, let the pressure release naturally for 20 minutes and if not completely released, carefully manually release the rest.

Remove the chicken from the pot and place on cutting board to cool a little.

Place a colander in a large bowl and pour the broth and veggies into bowl, straining out the cooked veggies. Discard cooked veggies. Pour the strained broth back into pot and set to simmer on low.

Now add freshly chopped carrots (I used several varieties for color), celery, garlic, parsley, onion. Add one more tbsp of Perfect Chicken Soup Mix, 1 tsp of ground black pepper and simmer.

Now shred the chicken. It is amazing how when pressure cooked, the meat just falls off the bones! Practically shredding itself! Also, so juicy and tender. Add the shredded chicken to the pot.

I also added a splash of apple cider vinegar and the juice of one lemon. This is totally a personal preference, so I did not include in ingredients.

While soup is simmering gently, cook your noodles.

Place noodles in bowl and ladle soup on top. Sprinkle with a little parsley and enjoy!