

{Crock Pot} Creamy Italian Chicken Tomato Soup

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Servings: 6-8

Ingredients

- 3 large boneless skinless chicken breasts
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 (14 ounce) can coconut milk (full fat)
- 1 cup chicken broth
- 1 (14 ounce) can diced tomatoes (add the juice)
- 1 8 ounce can tomato sauce
- 2 tablespoons Italian seasoning
- 1 tablespoon dried basil
- 1/2 teaspoon sea salt (more to taste)
- fresh ground pepper to taste

Steps

1. Mix the onions, garlic, coconut milk, chicken broth, tomato sauce, and diced tomatoes along with seasonings in your crock pot. Add chicken. Cover and cook on LOW for 7-9 hours or on HIGH for 4-6 hours or until chicken shreds easily (remember no two crock pots cook alike – so adjust).
2. Shred chicken and return to crock pot. Keep warm until ready to serve. Serves 6-8

