



# CROCK-POT CHICKEN LENTIL SOUP

**MAKES ABOUT 12 SERVINGS**

**Ingredients:**

- 1 carton (32 oz) low-sodium chicken broth
- 3 c water
- 4 cubed chicken breasts
- 16 oz dry lentils
- 1 diced sweet onion
- 5 chopped celery stalks
- 5 thin sliced carrots
- 2 Tbsp chopped fresh basil (or 1 tsp dry basil)
- 2 tsp sea salt
- 1 tsp cumin
- ¼ tsp ground black pepper, or to taste
- ¼ tsp garlic powder to taste

**Directions:**

Combine all ingredients in a Crock-Pot. Cook on high for 3-4 hours or 8-10 hours on low, until chicken is cooked thoroughly and tender. Store leftovers in the refrigerator in an airtight container for a quick meal. Leftovers can also be frozen.