

Keto No Noodle Chicken Soup

Made with healing bone broth, this [keto chicken no-noodle soup](#) with healthy cabbage is warm and comforting when it's cold outside, when you're fighting a cold, or you just crave a hearty soup!

Ingredients

- 4 oz. butter
- 2 celery stalks
- 6 oz. sliced mushrooms
- 2 minced garlic cloves
- 2 tablespoons dried minced onion
- 2 teaspoons dried parsley
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon ground black pepper

- 8 cups chicken broth
- 1 medium sized carrot
- $1\frac{1}{2}$ shredded rotisserie chickens
- 2 cups green cabbage sliced into strips

Instructions

1. Melt the butter in a large pot.
2. Slice the celery stalks and mushrooms into smaller pieces.
3. Add dried onion, celery, mushrooms and garlic into the pot and cook for three to four minutes.
4. Add broth, carrot, parsley, salt, and pepper. Simmer until vegetables are tender.
5. Add cooked chicken and cabbage. Simmer for an additional 8 to 12 minutes until the cabbage “noodles” are tender.