

Soup Recipes Shared with Country Pasta

Soup is a lot like a family. Each ingredient enhances the others; each batch has its own characteristics; and it needs time to simmer to reach full flavor. — Marge Kennedy

Crock Pot Chicken and Dumplings

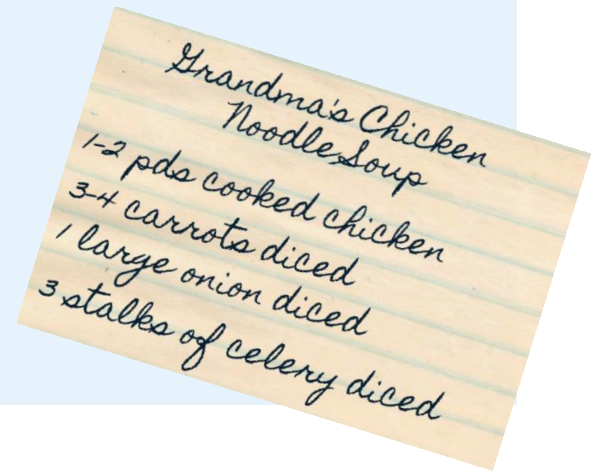
Shared by Michelle L.

Crock Pot Chicken and Dumplings from Spend with Pennies

Chicken & Rice Soup

Shared by Donna S.

Boil and debone chicken, add celery, onions and carrots. One cup of each, chopped. Season as you prefer. Add one cup of rice and cook until done.



Pasta Fazool

Shared by Francine G.

Sauté ½ onion, 3 cloves garlic, 1 med. celery stalk chopped, and 1 med. carrot finely chopped in 1 Tbsp. olive oil. Add reminding ingredients: 1-15 oz. can cannellini beans, 1-15 oz. tomato sauce or crushed tomatoes, 1 large bay leaf, 1 Tbsp. basil, 1 Tbsp. parsley, 1 tsp. oregano, 2- 14 oz. cans fat free chicken broth (or vegetable broth for vegetarians), 2 c. water, kosher salt and pepper to taste. Boil 6 oz. dry Ditalini pasta or other small pasta add to the soup. Cook for 2 hours and serve with grated parmesan.

Hamburger Soup

Shared by Elizabeth L.

Pour into a large crockpot 1 or 2 cans of the following vegetables (juice and all): corn, green beans, mushrooms, stewed tomatoes. Slice up a few carrots or a few handfuls of baby carrots. Cut up 1/4 of a large onion. Add 2-4 C of water. Finish ingredients list by adding 1 lb. of ground beef (browned and drained). Let cook on low for 4-6 hours or until carrots are al dente. Add in 2 tsp of garlic, 2 tsp of Worcestershire sauce, 1 tsp basil, 1 tsp oregano. Cook pasta in separate pan and per instructions. Put pasta into bowls and pour soup over the top.





Hearty Beef Soup

Shared by Shelly K.

In a large crock pot, add 8 cups of water, 7 beef bouillon cubes, 1 pkg au jus, 2 tbsp. tomato paste, 1lb sirloin steak cut in small bite size pieces, 3 lg potatoes cut in small cubes, 1 small onion, 1 cup of frozen corn, 2 tsp Worcestershire sauce. Season to taste with garlic, salt & pepper. Cook on low 8 hrs. On hour 7 boil your Country Pasta of choice & add to soup.

Loaded Potato and Ham Soup

Shared by Victoria B.

Cook peeled and chopped large russet potatoes, 1 c. cooked ham, 1 sm. onion chopped and 1 shredded carrot in 14 oz. chicken broth until potatoes are fork tender. In separate saucepan, create roux: melt 6 Tbsp. butter and

whisk in 6 Tbsp. flour for 1 -2 minutes. Combine soup mixture with roux and cook 5 minutes. Serve in bowls topped with 1c. cheddar cheese and real bacon bits!

Loaded Baked Potato Soup

Shared by Kelly W.

Pierce 4 russet potatoes multiple times with a fork, then microwave them for 12 to 15 minutes, or until tender. Halve the potatoes and let cool. Remove skins, and cut into chunks. In a skillet cook 8 slices of bacon over medium-high until crispy. Transfer to a paper towel-lined plate to drain and cool. Reserve up to 1 Tbsp. of the bacon fat from the pan, discarding the rest. Crumble cooled bacon into small pieces. In a large pot, melt 4 Tbsp. butter over medium heat. Add the reserved bacon fat, 2 cloves garlic, ¼ c. yellow onion and cook for 2 to 3 minutes, or until the onion is tender. Slowly whisk 1/3 c. flour into the pan and stir for 1 to 2 minutes. Slowly whisk in 2 milk and 1 c. half and half. Whisk until smooth. Gradually add 2 c. chicken broth and bring to a light simmer. Whisk in 1 tsp. kosher salt, ½ tsp. garlic salt and ½ tsp. pepper. Simmer until the mixture has thickened slightly, 5 to 7 minutes. Stir in 1 c. mild cheddar and 1 c. sharp cheddar, bacon, and 1 c. sour cream. (reserve ¼ c. of cheese if you would like to use it as a garnish) Remove the pot from the heat. Scoop potato chunks in the pan, breaking them in small pieces or leaving them chunky, depending on your preference. Garnish with cheese, bacon and chives.

Butternut Squash Soup

Shared by Grace H.

[Butternut Squash Soup from The Modern Proper](#)



Ham & Pea Soup

Shared by Robin W.

Sauté diced ham with onion, add chicken stock simmer 10 min. Add 1 can carrots 1 can peas. Heat through and enjoy.

Creamy Ham and Potato Soup

Shared by Cindy S.

1 can cream of condensed mushroom soup mixed with 1 can of milk. Add one cup of diced ham. Two cups of cooked diced potatoes. 1/4 cup each of diced onion, celery and carrots. Stir in 2 cups of chicken stock. Add spices as desired. Heat one hour on the stove medium heat stirring often.

Beef and Country Pasta Soup

Shared by Debbie O.

Season 1 ½ lb. short ribs liberally with salt, pepper and garlic. In a large soup pot with 1 Tbsp. of olive oil brown short ribs on all sides until no red is showing (about 15 minutes). Once browned, remove and wrap in foil. Turn heat on high and add 1 c. red table wine and deglaze the pan. While liquid is still boiling add 4 Tbsp. butter and 3 Tbsp. flour stirring constantly. Slowly add 26 oz. chicken stock and 1 c. water and 14.5 oz. can stewed tomatoes. Return short ribs to pot. Cover and cook about 3 hours until meat pulls away from bone easily. Remove bones and save to make beef stock for a later use.

Preheat oven to 400 °F

In a 9 x 13 baking pan add 6 coarsely chopped parsnips, 1 large sliced onion and 1 tablespoon olive oil and toss. Roast for 30 minutes stirring two to three times. While vegetables are roasting cook egg noodles as directed on package. Add vegetables and noodles to soup and simmer on low another 15 minutes. For a thinner soup add water or chicken stock as desired.



Crockpot Chicken Noodle Soup

Shared by Donna P.

To the bottom of a 6 quart or larger slow cooker, add 1-1 ½ lbs. trimmed chicken breasts. Top with 1 large onion diced, 3 large carrots peeled and sliced, 2 celery stalks sliced, 3-4 cloves garlic minced, ½ tsp. dried thyme, ½ tsp. dried rosemary, ½ tsp. salt and ¼ tsp. pepper. Pour in 8-9 c. chicken broth and stir. Cover and cook on LOW for 6-8 hours, or HIGH for 3-4 hours. Remove chicken from slow cooker and shred and add back to cooker. Cook Country Pasta wide egg pasta according to package. Add egg noodles to soup and cook on LOW for 5 minutes to allow flavors to blend. Enjoy! 😊

Beef Goulash Soup

Shared by Brandi M.

[Beef Goulash Soup from A Family Feast](#)

French Onion Soup

Shared by Ashley B.

Heat a Dutch oven or stock pot over medium heat. Add 2 Tbsp. butter; melt. Add 4 large sliced onions, 1 tsp. pepper and ½ tsp. garlic powder; sauté for 7-8 minutes until tender. Add 32 ozs. beef broth, 3 Tbsp. Worcestershire sauce and salt to taste. Bring to a simmer, cover and simmer for at least 10 minutes. Keep warm until ready to serve. Just before serving, preheat broiler. Arrange oven-proof individual crocks, bowls or soup mugs with a wide mouth on a baking sheet. Ladle soup into bowls. Top 4 bowls with a slice of crusty toasted bread and a slice of provolone or gruyere cheese. Place under broiler until cheese melts and is slightly golden. Serve warm.

Burgoo

Shared by Kelsey V.

Brown 3-4 lbs. pork shoulder or country ribs, 2-3 lbs. chuck roast or stew meat, cut into large pieces and 3-5 chicken legs or thighs (bone-in), in 3 Tbsp. Vegetable oil on medium high in a large soup pot (at least 8-quart size). Salt the meats well on all sides. When the oil is shimmering hot, working in batches brown all sides of meats. Remove the browned meat to a bowl. Chop and sauté 1 large onion, 1 green pepper, 2 carrots, 2 celery ribs in the pot and brown them. If necessary, add a little more oil to the pot. After vegetables are well browned, add 5 chopped garlic cloves and cook for 30 seconds. Add back the meats, along with 1 qt. chicken broth, 1 qt. beef broth, and 1 - 28 oz. can crushed tomatoes, stir to combine. Bring to a simmer, cover, reduce heat and simmer 2 hours. Remove the meat pieces, strip from bone, cut into smaller pieces, return to pot. Add 2 peeled and chunked large potatoes and cook another 45 minutes. When potatoes are done add 4-8 Tbsp. Worcestershire sauce mix well and taste for salt. Add 1 lb. bag of frozen corn, 1 -14 oz. bag frozen lima beans, mix well and cook for another 10 minutes. Serve with Tabasco or other hot sauce on the side.



Crockpot Chicken Enchilada Soup

Shared by Elizabeth B.

Combine chicken breasts, chicken stock, red enchilada sauce, black beans, fire-roasted diced tomatoes, whole-kernel corn, diced green chilies, garlic, white onion, cumin. Cook until finished. Garnish with: chopped fresh cilantro, diced avocado, diced red onion, shredded cheese, sour cream, tortilla strips/chips

No measurements or specific instructions given. But great idea to use as base for your creativity!

Cauliflower Soup

Shared by Stacy B.

[Cauliflower Soup from Taste of Home](#)

Asian Chicken Noodle Soup

Shared by Natalie Y.

Directions: cook 4 oz. Country pasta noodles and drain. Add remaining ingredients to a large pot under medium high. Add 4 cups chicken broth, 1/4 cup soy sauce, 2 garlic cloves, 2 TBSP.P hoisin sauce, 1.5 cups shredded rotisserie chicken, 1 cup snow peas ends trimmed and cut in half, and 1/2 cup carrots thinly sliced. Heat until hot, about 5-10 minutes



Chicken Soup

Shared by Brandi M.

Chicken stock, garlic, salt, pepper, cubed chicken breast, carrots and egg noodles in the crockpot.

No measurements or specific instructions given. But great idea to use as base for your creativity!

Chicken Soup/Stew

Shared by Ae M.



2 chicken breasts, 4 cups of chicken broth, 2 cups water, 2 chicken bouillon cubes, 1 large diced potato. 1 diced celery stalk, 2 diced carrots. Dash salt, pepper. 1 tsp oregano, handful of spinach. Put all in crock pot and leave all day on low. Turn to high 15 minutes before serving and add half box of orzo. Cook until orzo is tender. Yum!!

Pasta e Fagioli Soup

Shared by Pam F.

In a large, deep pot over medium heat, heat 2 Tbsp. olive oil, brown 1 lb. lean ground beef until cooked through. Stir in 1 ½ cups chopped yellow onion, 1 cup diced carrots (about 2 medium), 1 cup diced celery (about 3 stalks) until soften. Add 3 cloves garlic, minced (1 Tbsp.) and cook 1 minute. Then add the following ingredients: 3 (8 oz) cans tomato sauce, 2-14.5 oz cans low-sodium chicken broth, 1/2 cup water, then more as desired, 1 (15 oz) can diced tomatoes, 2 tsp granulated sugar, 1 1/2 tsp dried basil, 1 tsp dried oregano, 3/4 tsp dried thyme, 1/2 tsp dried marjoram, salt and freshly ground black pepper, 1 (15 oz) can dark red kidney beans, drained and rinsed, 1 (15 oz) can great northern beans, drained and rinsed. Bring to a boil and add 1 cup dry ditalini pasta. Reduce heat to medium and cook until pasta is al dente, about 8 minutes. Serve with finely shredded Romano or Parmesan cheese, and 3 Tbsp. minced fresh parsley

Chicken Bacon Noodle Soup

Shared by Jessica K.

In a large soup pan add the following ingredients: 1 cup chopped onion, 12 oz. bacon cooked until crispy, chopped, 8 cups low-sodium chicken broth, 3 cups dry noodles, 2 oz. dry ranch dressing mix, 2 cups half & half, 4 cups cooked, and shredded chicken. Add minced chives and shredded cheddar cheese.

Pasta Soup

Shared by Nia R.

I created for my kids since they are so picky. The only thing inside this pasta soup is carrots and parsley with chicken stock for flavor.

No measurements or instructions given. But great idea to use as base for your own creativity!

Chicken Noodle Soup

Shared by Janet K.

One of my favorites when I have leftover chicken. Sauté chopped onion, celery & carrot in butter until soft. Add chopped, cooked chicken & chicken broth. Season with thyme, salt & pepper. Bring to a boil & add noodles. Cook until noodles are tender.

Chili

Shared by Laurie F.

Brown 1 lb. hamburger, and then add additional ingredients to your soup pot: 1 giant can of red kidney beans, 1 giant can diced tomatoes, 2 packets of mild chili sauce and half can of water. Bring to boil then simmer for couple of hours.



Italian Wedding Soup

Shared by Carmela A.

Sauté 1 cup minced yellow onion, 1 cup diced carrots (3 carrots), cut into 1/4-inch pieces, 3/4 cup diced celery (2 stalks), cut into 1/4-inch pieces, with 2 tablespoons good olive oil in your soup pot. Add remaining ingredients: 10 cups homemade chicken stock, 1/2 cup dry white wine, 1 cup small pasta such as tubetini or stars, 1/4 cup minced fresh dill, 12 ounces baby spinach, washed and trimmed. Simmer until fully cooked.



Noodle Stew

Shared by Robyn C.

Bread and brown beef stew meat, add V8 juice to large pot with potatoes, carrots, celery, cabbage and onion. when it's almost ready, I add egg noodles and chow down. Now I want some!

No detailed cooking instructions included. But great idea to use as base for your creativity!

Chicken Noodle Soup

Shared by Jan J.

I use a quart if homemade chicken stock, a quart of water, and cook 1 bag of my Country Pasta in that. Add 1 large can of cream of chicken soup after noodles are cooked. A couple dashes of poultry spices, and a couple dashes of season salt, and pepper. Add 3c of cooked chicken breast shredded or chopped. Yum!! Had this for dinner last night.

Veggie Soup

Shared by Kris M.

(14 ounce) can chicken broth, 1 (11.5 ounce) can tomato-vegetable juice cocktail, 1 cup water, 1 large potato diced, 2 carrots sliced, 2 stalks celery diced, 1 (14.5 ounce) can diced tomatoes, 1 cup chopped fresh green beans, 1 cup fresh corn kernels, salt and pepper to taste, Creole seasoning to taste. Simmer together until potatoes and carrots are cooked to tender.

**Please note that we tried to keep the recipes as close to what were submitted, but did need to take some creative liberties in a few of the cases.*