

# Chicken and Black-eyed Pea Soup

1 Tbsp oil  
1 1/2 cups chopped onion  
1/2 cup chopped carrots  
1/2 cup chopped celery  
2 cloves garlic, minced  
2 tsp paprika  
1 tsp kosher salt  
1/2 tsp black pepper  
1/4 tsp crushed red pepper  
4 cups cooked shredded chicken  
3 (15.5 oz) cans black-eyed peas, drained and rinsed  
1 (14.5 oz) can fire-roasted tomatoes  
4 cups chicken broth  
4 sprigs fresh thyme  
2 bay leaves  
2 Tbsp apple cider vinegar  
Hot cooked rice  
Garnish: fresh thyme and green onions

Cook onions, carrots, celery, and garlic in hot oil 5 - 8 minutes; add seasonings. Add chick, peas, broth, tomatoes, thyme, and bay leaves; bring to boil. Reduce heat and simmer 10 - 15 minutes.

Discard thyme sprigs and bay leaves; stir in vinegar. Serve with rice; garnish with fresh thyme and chopped green onions.