

# Lemon Chicken and Vegetable Stew

3 Tbsp oil  
2 large onions, chopped  
1 cup chopped celery  
6 garlic cloves, sliced  
1 tsp kosher salt  
1 tsp Italian seasoning  
1 tsp dried oregano  
1/2 tsp black pepper  
2 cups frozen lima beans  
1 (9 oz) package frozen shopped corn  
1 1/2 cups peeled and chopped potatoes  
3 (14.5 oz) cans chicken broth  
1 (28 oz) can diced tomatoes  
3 - 4 cups cooked chicken breast, shredded  
1 lemon, sliced

In a large Dutch oven heat oil over medium heat; add onions, onions, celery, and garlic. Cook 8 - 10 minutes until tender. Add seasoning; stir and cook 1 minute. Add remaining ingredients; bring to a boil. Lower heat and simmer 10 - 15 minutes until vegetables are tender. Remove lemon slices.