KATIE'S KITCHEN

Slow Cooker Ham & Vegetable Rotini Soup

A cozy, savory, make-ahead family recipe

Ingredients

- 1 bone-in ham steak, chopped (save the bone)
- 1 whole onion, chopped
- About 1 cup chopped celery
- About 2 cups sliced carrots
- 1 cup beef broth
- 2 cups chicken broth
- 2 tsp minced garlic
- Garlic powder and onion powder, to taste
- A small amount of garlic salt
- Black pepper and Italian seasoning, to taste
- A small pinch of cayenne pepper
- Rotini pasta, cooked separately

Directions

1. Add the chopped ham, reserved ham bone, onion, celery, carrots, minced garlic, and both broths to the slow cooker.
2. Season with garlic powder, onion powder, a little garlic salt, pepper, Italian seasoning, and a small pinch of cayenne.
3. Cover and cook on HIGH for 5 hours, then LOW for 1 hour.
4. Remove the ham bone carefully, checking for any small bone fragments.
5. Cook rotini separately according to the package directions. Add noodles to individual bowls and ladle the hot soup over them.

Kitchen tip: The ham bone adds lovely savory flavor to the broth. For the best leftovers, refrigerate the noodles and soup separately, then combine when serving.

Made with love, one cozy bowl at a time.