







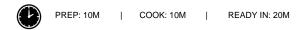
The Ultimate Comfort Dish: Chicken Soup Recipe

SABEEN SIDDIQUE

Ingredients

- 4 carrots, halved
- 1 large onion
- 1 tsp chicken bouillon granules
- 1 (3 lb) whole chicken
- 4 stalks celery, halved
- Pinch salt and white pepper, to taste

Instructions



- 1. Add carrots, chicken, onions and celery to a large soup pot and add water.
- 2. Heat and simmer, uncovered for about 30 minutes until the chicken meat falls off the bones.
- 3. Strain the contents of the pot, keeping the liquid for your broth. Separate the meat completely from the bones.
- 4. Chop the onions, celery and carrots. Season the broth with salt, white pepper and chicken bouillon.
- 5. Add the chicken, carrots, celery and onion back into the pot with the broth and stir thoroughly.
- 6. Ladle out and serve simmering hot.