



10 SERVINGS



20 MINUTES



276 CALS

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



PREP: 10M

COOK: 10M

READY IN: 20M

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.