Brussels sprouts soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 chicken wings
- 2 small potatoes, peeled, carved into flowers, sliced
- 1 carrot, peeled, carved into flowers, sliced
- 400 grams of brussels sprouts
- 2 chicken stock cubes
- ground black pepper, according to taste
- 4 cups of water
- parsley for garnish

Instructions

1. In large pot bring water to boil, add chicken wings, simmer about 1 hour.
2. Take out wings, add vegetables and chicken stock cubes, continue simmer 20 min.
3. Remove skin and bones from the chicken wings, slice meat and return it to the soup.
4. Add black pepper.
5. Serve garnish with parsley.