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by ewfood

Chicken Soup



Ingredients

2 pieces of chicken per person (any part -- thighs, drumsticks, wings, breast can be used)
3 cubes of chicken stock (based on a middle-sized pot for about 4 people)
1 large onion
1 garlic clove chopped
1 large carrot
1 celery stalk
Chopped parsley
Sprinkles of salt and pepper
Dash of olive oil
Cold Water

Preparation

- 1 Heat up olive oil in your soup pot on medium-low
- 2 Add the garlic and onions in the pot and cook until brown
- 3 Then add the diced vegetables and a sprinkle of salt
- 4 Cook until the vegetables are soft
- 5 Add the chicken pieces and cook for several minutes
- 6 Add the chicken stock and water
- 7 Bring to a boil and simmer for 10 minutes or until chicken pieces are cooked. The longer the soup simmers, the better it will taste
- 8 Add parsley a few minutes before serving
- 9 Serve with rice, vermicelli, toast, or grilled cheese sandwiches.

Cooks Note