

Chicken & Root Vegetable Soup



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Ingredients:

- 1-1/3 quart chicken stock or vegetable stock
- 1/2 c. yellow onion, chopped
- 1/2 c. celery, diced
- 1/4 c. turnips, peeled and diced
- 1/4 c. parsnips, peeled and diced
- 1/2 c. yukon gold potatoes, peeled and diced
- 1/2 c. carrots, peeled and diced
- 1/4 c. fennel bulb, diced
- 1/2 lb. cooked chicken, diced
- 1/4 tsp. salt
- 1/4 tsp. ground black pepper
- 1/3 tsp. chili powder
- 1/3 tsp. paprika
- 2/3 tsp. thyme, minced
- 2/3 tsp. rosemary, minced
- 1-1/3 tsp. parsley, minced
- 1 tbsp. vegetable oil

Directions:

1. Pour vegetable oil into stock pot and heat over medium heat.
2. Add onions and celery. Saute until soft.
3. Add turnips, parsnips and potatoes. Saute for 5 minutes.
4. Add carrots and fennel. Saute for 5 minutes.
5. Add stock and bring to a simmer. Cook for 10 minutes.
6. Add chicken, salt, pepper, chili powder, paprika, thyme, rosemary and parsley. Cook for 5 minutes.

