

Chicken Soup

Ingredients/Zutaten

- 1 (3 pound) whole chicken
- 4 carrots, halved
- 4 stalks celery, halved
- 1 large onion, halved
- 1 bunch parsley, chopped
- water or broth
- salt and black pepper to taste



Servings/Portionen	6
Cuisine/Küche	World
Total Time	

Directions/Zubereitung

1. Place chicken in a large soup pot, and add enough cold water to cover.
2. Bring to a boil, then reduce heat to low and simmer until meat falls off of bone (about 90 minutes).
3. Meanwhile, chop vegetables into bite-sized pieces.
4. Remove chicken from pot and set aside to cool enough to touch.
5. Add carrots, celery, and onion to the broth, and continue to simmer.
6. Pull out meat, discarding skin and bones.
7. Once vegetable are almost cooked, return chicken meat to the pot.
8. Add parsley, and season with salt, and black pepper.

Suggested Parings/Empfohlene Paarungen

- Saltine crackers
- White wine