



YMCA of Greater Nashua Recipes

Staff Recipe

Easy Chicken Soup

Submitted by Kim Adie



INGREDIENTS

- 1 Tbsp olive oil
- 1 Tbsp Butter
- 1 medium yellow onion, diced
- 4 cloves garlic, minced
- 3 large carrots, sliced
- 4 celery stalks, sliced
- 2 split chicken breasts, bone-in
- 1 Tbsp dried parsley
- 1/2 tsp dried thyme
- 2 whole bay leaves
- Freshly cracked pepper, to taste
- Salt, to taste

Perfect for a cold day! Cook noodles or rice separately to prevent them from getting too mushy.

DIRECTIONS

- Add the onion, garlic, and olive oil and butter to a large pot and sauté over medium heat for about 5 minutes, or until the onions are soft and transparent.
- Add the carrots and celery to the pot and continue to sauté for a few minutes more.
- Pull the skin and any excess fat from the chicken. Add to the pot along with the spices and eight cups of water. Cover the pot, bring it to a boil over high heat, then reduce the heat to low and simmer for one hour.
- After an hour of simmering, remove the chicken from the pot. Using two forks, pull the meat from the bone and shred it slightly. Season the broth with salt to your liking.
- Return the shredded chicken to the pot. Taste and season again with salt if needed. Serve hot over your favorite noodles or rice!