

# Chicken- Mushroom Soup with Crispy Spaghetti Latkes

Recipe By *Temí Philip*



Cooking and Prep:  55  
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Serves:  6

Contains:   

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Chanukah

**Diet:** Sugar Free

**Source:** Family Table by

Mishpacha Magazine

This soup has a rich taste and gorgeous hue. Your family will love the crispy spaghetti latkes accompanying it.

## Ingredients (17)

### For Soup

- 3 tablespoons oil
- 2 onions, sliced
- 2 cloves garlic, diced
- 1 and 1/2 cups chicken breast, cut into 1-inch (2-cm) pieces
- 2 pounds (1 kilogram) fresh mushrooms, sliced

- 1 potato, grated finely
  - 1/2 cup **Baron Herzog Chenin Blanc** or other dry white wine
  - 4 cups stock or water
  - salt, to taste
  - pepper, to taste
  - a pinch nutmeg
  - 2 tablespoons **Gefen Soy Sauce**
  - 2–3 tablespoons chopped herb greens (dill, parsley, coriander, or scallions)
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## Spaghetti Latkes

- 1 cup cooked spaghetti (don't rinse after cooking)
  - salt, to taste
  - pepper, to taste
  - oil, for frying
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## Start Cooking

### For Soup

1. Heat the oil in a pot over medium flame. Sauté onion for 2-3 minutes, add garlic, and sauté both until golden.
2. Add the chicken pieces and sauté until white.
3. Add mushrooms and sauté for 3 minutes.
4. Add grated potato and stir.
5. Add wine, stock or water, seasonings, and soy sauce. Bring to a boil and cook for 25 minutes on a low flame.
6. Taste, adjust seasoning, and add herbs. Remove from heat but leave the pot covered for another 5 minutes.

## Prepare Spaghetti Latkes

1. Season the spaghetti with salt and pepper
2. Heat oil in a large frying pan for semi-deep frying.
3. Lift a handful of spaghetti in your palm and form into a patty.
4. Fry in hot oil for 1 minute, until golden. Repeat for remaining spaghetti. Remove from frying pan and place on paper towels to drain.

**Note:**

To serve, place a spaghetti latke alongside each bowl of soup or inside it.