

Cream of Chicken Soup

Recipe By Zehava Krohn



Cooking and Prep:  2 h

Serves:  10

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Rosh Hashanah,
Sukkot

Diet: Gluten Free, Low Carb

Source: Whisk by Ami
Magazine

Sukkos is soup season. In many families, a cool fall night in the sukkah always begins with a bowl of soup to warm us up. This heartier, creamy alternative to classic chicken soup makes a satiating first course.

Ingredients (8)

Main ingredients

- 2 tablespoons oil
- 4 large Spanish onions, diced
- 8 garlic cloves, crushed or 8 cubes [Gefen Frozen Garlic](#)
- 6 zucchini or yellow squash, cubed
- 4 large potatoes, peeled and cubed

2 tablespoons onion soup mix

salt and pepper to taste

2 cups cooked chicken pieces

Start Cooking

Prepare the Soup

1. Heat oil in an 8-quart pot over medium heat. Add onion and garlic and sauté until browned, about 12 minutes. Add squash and potatoes.
2. Cover with water and bring to a boil. Lower heat and let simmer for 1 and 1/2 hours.
3. Using an immersion blender, blend soup.
4. Stir in onion soup mix and season with salt and pepper to taste. Add chicken a few minutes before serving.

Tip:

Save the chicken from your Shabbos chicken soup to use in this soup. If you don't have chicken available, you can use chicken cutlets. Season with salt and pepper, dice into cubes, and add to the soup after blending. Let the soup simmer for an additional 30 minutes after adding the chicken, so it cooks.