


Award-Winning Chicken Soup

Recipe By *Dining In*



Cooking and Prep: 
3.5 h

Serves:  15

No Allergens

Preference: Meat

What more can we say, except, “Eat, Bubbele! It’s good for you!”

Difficulty: Easy

Occasion: Shabbat

Diet: Paleo, Gluten Free,

Sugar Free

Source: Dining In

Ingredients (13)

Main ingredients

- 1 large bunch fresh dill
- 7 large carrots
- 1 parsnip
- 1 medium squash (any)
- 1 medium sweet potato

- 5 stalks celery
 - 1 onion
 - 5 cloves garlic
 - 4–7 chicken leg quarters
 - water, to fill pot
 - 2 and 1/2 tablespoons salt
 - shake of black pepper
 - 1 tablespoon garlic powder
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Start Cooking

Prepare the Soup

1. Place fresh dill in a garnet bag and knot, or use pre-checked dill. Peel and wash all vegetables and place in an eight-quart pot. If a clearer soup is desired, you may place the vegetables, besides the carrots, in a Wrap 'n' Boil bag and discard bag when soup is cooked. Place Wrap 'n' Boil bag and garnet bag in pot.
2. Place chicken on top of vegetables. Fill pot with water until approximately one inch from the top. Add salt and bring to a boil. Add pepper and garlic powder. Keep pot partially uncovered for the first half hour so that the soup doesn't boil over. Then cover and cook soup on low flame for three hours

Credit

Photography and Styling by Chavi Feldman