

# Chunky Chicken Soup



PREPARATION TIME  
15 minutes



COOKING TIME  
40 minutes



PERFECT PARTNER  
corn bread



Leftover roast chicken is perfect for this soup. Simply pull the meat from the bones and discard the skin. For added flavor, boil the bones in water and broth in step 1 for 30 minutes; remove bones.

## SHOPPING LIST

- chicken • chicken broth
- carrots • turnip • orzo
- mixed vegetables

## ON HAND

- oil • dried thyme • onion
- garlic • salt

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## INGREDIENTS

- 1 pound skinless chicken pieces
- 2 (4.5-ounce) cans chicken broth
- 2 cups water
- 2 tablespoons vegetable oil
- 2 medium carrots, sliced
- 1 turnip, chopped
- 1 medium onion, sliced
- 1 clove garlic, minced
- 1/2 teaspoon dried thyme
- 1 teaspoon salt
- 1 cup frozen mixed vegetables
- 1 1/2 cups orzo

SERVES **6**

**COOKIN'**  
*Express*

• Use broken pieces of angel hair pasta instead of orzo to shave 5 minutes off the overall cooking time.

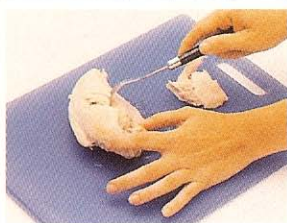
## Make Ahead

You can prepare the soup, except for the orzo, up to 24 hours ahead. Cook the orzo in the soup just before serving.

## VARIATION

For extra vitamins, add 1/2 cup shredded fresh spinach leaves to the soup during the last 5 minutes of cooking.

**1** Combine chicken, broth and water in a medium pot over high heat. Bring to a boil; skim foam. Reduce heat to medium-low. Cook until chicken is cooked through, about 20 minutes.



**2** Remove chicken from pot. Cool slightly. Pull meat from bones; cut into large chunks. Discard bones. Return chicken meat to pot. Reduce heat to low.

**3** Meanwhile, heat oil in a medium skillet over medium-high heat. Add carrots, turnip, onion, garlic and thyme. Cook until vegetables are tender, about 10 minutes.



**4** Add salt and frozen vegetables to pot. Bring to a boil over medium-high heat; add orzo. Cook until orzo is tender, about 10 minutes longer. Ladle soup into individual bowls.