

Best Chicken Soup Recipe Ever

Ingredients:

3 Tbsp. Olive Oil

1 ½ -2 lbs Chicken (I roasted a chicken and pulled off the meat and diced it)

1-2 Tbsp of Pink Himalayan or Sea Salt

1 Tsp course ground pepper

2-3 quarts of Simply Fine Gourmet Chicken Bone Broth

1 cup of water

8 minced cloves of garlic

2 cups of diced sweet onions

1 bunch of scallions (white and green)

2 cups carrots

2 cups sweet potato (peeled and chopped small)

1 small bunch of spinach, chopped in thin slices

2 cups of celery

¼ cup white wine

1-2 Tbsp. Cumin

1 Tbsp Coriander (smashed from seeds will be more fragrant)

2 Tbsp (minced) of any fresh herbs you have on hand (I used sage and thyme)

Anchovy Paste to taste

3 Tbsp. Penzy's Liquid Taco Seasoning (optional)

Instructions:

Heat up olive oil and sautee onions on medium heat until transparent (approximately 5-7 minutes)

Toss in the carrots, celery and scallions along with 1 Tbsp of Salt, Pepper, Cumin, Coriander and stir for 1-2 minutes
Add White Wine and stir until alcohol has absorbed (about 1-2 minute)
Add in garlic, bone broth, chicken, water and start bringing to a boil.
After about 20 minutes of heating up add the sweet potatoes and the spinach. By adding the potatoes now it'll keep them from getting mushy and it will keep the spinach fresher.

Once it boils, re-season to your liking. If it need salt then add a large squirt of anchovy paste. If it's needing more depth of flavor add more cumin. Keep on adding anchovy paste until it suits your taste.

Add 2 Tbsp. Penzy's Taco Seasoning (this is a little spicy) So start with 1 Tbsp and go from there. Or you can just leave it out.

Simmer for another 20 minutes or so until the potatoes and cooked through.

Thank you for using Simply Fine Gourmet Bone Broth.