

Chicken Soup with Vegetables



On cold days, soup is always the best option to eat. In addition to food, it warms the body and brings the feeling of more relaxation.

As you will see this is a relatively simple and inexpensive recipe. Most of the ingredients you should have at home.

Ingredients

- 2 boneless, skinless chicken breasts, cut into cubes;
- 1 medium onion, chopped;
- 2 carrots, peeled and sliced;
- 2 celery stalks, chopped;
- 2 cloves of garlic, minced;
- 1 medium potato, peeled and diced;
- 1 cup of frozen peas;
- 6 cups of chicken broth;
- 1 tablespoon olive oil;
- 1 teaspoon dried thyme;
- 1 bay leaf;
- Salt and pepper to taste;
- Chopped parsley to garnish.

Method of preparation

Braising the Chicken: In a large pot, heat the oil over medium heat. Add the chicken cubes and sauté until lightly browned. Remove the chicken from the pan and set aside.

Sautéing the Vegetables: In the same pan, add the onion, garlic, carrots and celery. Sauté for a few minutes until the vegetables are slightly softened.

Adding Broth and Seasoning: Return the chicken to the pan and add the chicken broth, dried thyme and bay leaf. Season with salt and pepper to taste.

Cooking: Let the soup boil, then reduce the heat to medium-low. Cook for about 20-25 minutes, or until the vegetables are tender.

Adding Peas and Potatoes: Add the frozen peas and potato cubes to the soup. Cook for another 10-15 minutes, until the peas and potato are cooked through.

Adjusting the Flavor: Taste the soup and adjust the seasoning if necessary, removing the bay leaf.

Time to serve the soup

Remove the bay leaf and discard.

Serve the soup hot in individual bowls, sprinkled with chopped parsley.

This chicken and vegetable soup is perfect for warming up on cold winter days. The combination of succulent chicken, assorted vegetables and aromatic chicken stock creates a deliciously comforting dish. Enjoy with fresh bread or toast for a complete, cozy meal.



Chicken soup video tutorial

[CLICK HERE TO READ THIS FULL ARTICLE](#)

[**https://tastyculinaryjourney.info**](https://tastyculinaryjourney.info)