



FARMERS MARKET

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Not Your Grandma's Chicken Soup

Serves 4

Ingredients

2 Tbsp extra virgin olive oil
1 leek sliced (or 1/2 medium onion, peeled and diced)
4 cloves garlic peeled and minced
2-inch piece of ginger thumb sized grated
1 tsp turmeric
2 cups thinly sliced carrots
breast meat from a rotisserie chicken shredded
32-ounce carton Swanson Chicken Broth
1/4 tsp red pepper flakes or cayenne powder to taste
1 cup baby spinach leaves

Pistou (optional)

1 packed cup fresh basil leaves
2 Tbsp extra virgin olive oil
1 garlic clove peeled
1 tsp lemon juice more to taste
pinch salt
1 Tbsp fresh thyme leaves

Instructions:

To make the pistou, put all the ingredients into a small food processor and process until smooth. Taste to adjust any of the seasonings. To make a thinner sauce, add more oil.

For the soup, add the olive oil to a pan and sauté the leeks and garlic for several minutes to soften the leeks.

Add the ginger, turmeric, carrots, chicken, and chicken broth and bring up to a simmer. Cook the soup just long enough for the carrots to tenderize, about 10 minutes.

Stir in the baby spinach leaves and let the heat of the soup wilt them. Season with salt and pepper to taste. Stir in the fresh thyme leaves at the very end.

Serve the soup with a dollop of pistou in the center.

Credit: theviewfromgreatisland.com