

## **Chicken Vegetable Soup**

- 1 chicken (about 3 lbs.)
- 1 parsnip
- 1 turnip
- 1 potato (or a few small red potatoes)
- 2 bay leaves
- 6 stalks celery
- 3 carrots
- 1 small onion
- 2 leeks
- 1/2 tsp thyme
- 1/2 tsp basil
- salt and pepper
- 1/2 can white beans
- 1 tomato
- 1 tablespoon olive oil

Place all ingredients (except the tomato, beans, two carrots, four stalks of celery and olive oil) in a soup pot. Cover with cool water and bring to a boil.

Reduce heat. Simmer gently for one hour or until chicken falls off the bone. Skim off foam from time to time.

Take the soup off the burner. Remove the chicken and debone it when cool enough to handle. When the broth is cool strain it from the vegetables. Retain the parsnip, turnip and potatoes. Use the other vegetables for some other purpose or discard.

Dice or slice the remaining celery and carrots. Sauté them in the olive oil in a separate pot large enough to hold the soup for a few minutes. Pour the strained broth into the pot. Bring to a simmer. (Can add some chopped greens -- escarole or spinach -- at this point if you have some on hand.)

Dice the tomatoes and add to the simmering soup. Once the vegetables have softened (10-20 minutes) take the soup off the heat. Dice the already cooked potatoes, parsnip, turnip, and chicken and add, along with white beans, to the pot.

Add salt and pepper to taste and serve.