



ROAST CHICKEN SOUP

USING CO-OP GOLD CHICKEN BROTH

INGREDIENTS

- 1 leftover bones from roast chicken
- 1 teaspoon whole black peppercorns
- 2 bay leaves
- 2 large carrots, chopped
- 1 large onion, diced
- 1 cup celery, chopped
- 4 large potatoes, diced
- 8 cups Co-op Gold Chicken Broth
- 8 cups water
- Salt and pepper to taste

DIRECTIONS

Prep Time: 15 Minutes
Cook Time: 2 Hours
Serves: 9-10

Place chicken frame (bones and giblets) in a large pot. Add chicken broth and water, simmer for 90 minutes, covered.

Remove all bones and chicken frame from pot, leave any pieces of chicken in the soup. Add peppercorns, bay leaves, carrots, onions, green beans, and potatoes.

Cover and simmer until the vegetables are soft.

Season to taste with salt and pepper and serve hot.

NOTES
