

RECIPE

Moll Anderson's Chicken Soup

🕒 3 hours / 8 servings

I RECENTLY SHARED A VIDEO

on Instagram where I made this delicious soup and received so many requests for the recipe. So here it is, courtesy of my friend Moll Anderson!

INGREDIENTS

SOUP

- $\frac{1}{2}$ stick butter
- 1 onion, chopped
- 1 lb carrots, sliced
- Salt and pepper to taste
- 1 large stalk celery, stalk and leaves finely chopped, separated
- 2 cloves garlic, diced
- 1 tbsp herbes de Provence
- $\frac{3}{4}$ cup extra-virgin olive oil
- 3 cups organic chicken broth
- 1 cup organic vegetable broth
- 1 rounded tbsp Better Than Bouillon Roasted Chicken Base
- 1 9.5-oz jar pitted Kalamata olives, drained
- 4 bay leaves
- Turmeric, smoked paprika, cayenne, tarragon, fennel seed, curry powder, sumac, and ground cumin to taste
- 1 cooked or rotisserie chicken, skin and bones discarded, shredded
- Chopped fresh parsley
- 1 avocado, diced
- Aleppo pepper to taste
- 1 lemon, cut into wedges

GARLIC BREAD

- 1 loaf sourdough bread
- 1 stick butter, softened
- 1 garlic clove, halved lengthwise



SOUP INSTRUCTIONS

- 1 HEAT** butter in a large pot over medium. Add onion and carrots, season with salt and pepper, and simmer until onions are translucent, about 4 minutes. Add chopped celery stalk, garlic, and herbes de Provence. Cook until vegetables are tender, about 3 minutes. Add celery leaves.
- 2 ADD** olive oil, chicken broth, vegetable broth, Better Than Bouillon base, and olives. Stir to combine.
- 3 MIX** in bay leaves and add turmeric, smoked paprika, cayenne, tarragon, fennel seed, curry powder, sumac, and ground cumin to taste. Stir in chicken.
- 4 SIMMER** 2 to 3 hours, stirring occasionally, with lid slightly ajar. Continue to season to taste. Add water if too thick. Divide soup among bowls and garnish with parsley, avocado, and Aleppo pepper. Squeeze lemon wedges over. Serve with garlic bread.

GARLIC BREAD INSTRUCTIONS

- 1 PREHEAT** oven to 350°F. Split bread in half lengthwise. Spread butter over cut sides of bread. Bake until browned, about 10 minutes. Rub garlic over bread.

NUTRITIONAL INFO PER SERVING

CALORIES

533

PROTEIN

26 g

FIBER

5 g

CALCIUM

60 mg