

Made the
dinner for
4-5



LIZZY'S RAINY DAYS CHICKEN SOUP

Ingredients

Whole chicken (cut into 8 pieces)
5-6 potatoes
5-6 sweet big carrots
1 whole garlic (or just 5-6 cloves, depends on the size)
Ginger (as much or as little you like) - the best is young ginger
Salt, pepper and seasoning
Olive oil
White wine (optional)
Parsley or spring onion for garnish

Method

Slice finely ginger and garlic.
Saute ginger in olive oil until brown and add garlic.
Add pieces of chicken and sprinkle some salt, pepper and seasoning.
Mix them well and leave pieces of chicken until brown.
If you choose to add white wine - add it now and let evaporate.

Peel potatoes and carrot, cut them into big chunks and add into the pot.
Mix well.
Add water and bring to boil.
Turn the heat down and simmer until tender.
TASTE IT! Add some more seasoning if needed 😊
Bring it one more time to boil before serving.

Serve garnished with parsley or spring onion.