

# CHICKEN SOUP

BY THE FRANCISCAN SISTERS OF ALLEGHANY

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## Ingredients:

- Bones, skin, small pieces of chicken that are attached to the bones of a roasted chicken (rotisserie chicken works – use juice that comes with it also)
- 1 onion quartered
- 1 carrot – cut into large chunks (washed not peeled)
- 2 stalks of celery – inner with leaves are great, cut into large chunks
- 2 cloves of garlic
- 2 bay leaves
- Salt and pepper to taste
- Sprig of fresh Thyme if you have it
- 1-2 potatoes (can omit and use cooked noodles when you combine veggies with broth)
- 1 onion
- 2 carrots
- 2 stalks celery
- 1-2 parsnips or turnips



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## Instructions:

From the ingredient list, take everything from Bones to the thyme and cover with water, bring to a boil, and simmer for about 60 minutes. In the meantime, dice the rest of the ingredients. Saute in oil until soft – season with salt and pepper. Add vegetables to broth and any additional chicken you have. Can add baby Spinach or Kale if desired. Add a dash of Worcestershire sauce. Adjust seasoning to your taste.

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