

Chicken Vegetable Soup-Chicken And Spring Vegetable Soup

We realize that soup is exceptionally sound yet i have swan numerous individuals arrive they dont like soup.Soup can be use to free largeness and keep us perfect.So today im going to let you know how to make Chicken vegetable soup it was one of the best soup contrast with other on the grounds that we realize that chicken has part's of protein and also vegetable's to.Chicken vegetable soup which is celebrated all around the globe and individuals used to cherish it.Chicken and vegetable here they both have great think about and it gave bunches of protein and help to loos fatness.The individual who utilization to exercise center and all then Chicken vegetable soup regards acquire protein and keep solid

<a href=<http://allyummydish.blogspot.com/2015/04/chicken-vegetable-soup.html>'>Soup Recipe

Ingredients :

- 2 Boneless chicken breast-Cut into cubes
- 2 Stalks of asparagus-sliced
- 1 Small onion-finely chopped
- 1 Medium carrot-sliced
- 1 Cup boiled green peas
- 1 tbsp olive oil
- 1 tbsp minced garlic
- Salt to taste
- 4 Cup chicken stock
- 1/4 cup boiled macaroni pasta
- 1 tbsp finely chopped fresh coriander leaves
- Black pepper powder to taste
- 1 tbsp Parmesan cheese powder-for garnishing

Method :

For Chicken Vegetable Soup warmth oil in a non-stick dish...

At the point when oil get enough warmth include garlic saute it till it goes light and sautéed shading...

As the garlic is set pink to light cocoa shading include the onions saute it till the onion get translucent it takes around a minutes you can do it on a high fire as the onion going translucent include the chicken saute it the high fire in light of the fact that we need to bolt the kind of onion and garlic into the chicken...

As should be obvious that chicken changes the shading its going to white as your browning on high warmth...

Include carrot,asparagus,salt,chicken stock,peas and give it pleasant blend...

Let the soup go to the bubble then we will simply stew it for every one of the vegetables at half done.We dont need to over cooked the chicken does't set aside much time to cook so give it a chance to be a bubble and simply stew it around 3-2 minutes...

The soup has done at this stage include pasta let it cook around a moment...

Lets include the coriander and pepper powder simply give last blend...

Chicken Vegetable Soup has done quite recently include the Parmesan cheddar powder and close the gas...

Lets bring it for serving.Top with some cheddar...

Chicken Vegetable Soup is prepared serve hot with your crew..

<http://www.foodnetwork.com/recipes/emeric-lagasse/homemade-chicken-and-vegetable-soup-recipe.html>