

Yasai Soup with Chicken



Enjoy! Jackie Allen's recipe.

Ingredients

4 1/2 cups chicken broth / or you can split broths: chicken broth & Katuo (fish broth)

1/4 -1/2 tablespoon black pepper

1 -2 medium carrots, thickly sliced

1/2 onion, thickly sliced

3 small potatoes, cut into bite size pieces

3 green onions, thinly sliced

1 stalk celery, thinly sliced

2 cloves garlic, minced

Ginger, freshly grated – a pinch

1/2 teaspoon of Indian curry powder

Thyme, sprinkle

1 bag of Enoki mushrooms (or choose your favorite)

1/4 chopped Chinese cabbage

Possible additions: add 1/4 cup of uncooked rice or 1/4 cup short style pasta shells or macaroni, 1 cup shredded cooked chicken



Directions

1. Heat broth, black pepper, carrots, onions, celery, potatoes, garlic, and green onions in a 2 qt sauce pan over medium to high heat to a boil.

2. Add all seasonings, cabbage, mushrooms, - any other additions chicken, rice or pasta.

3. Reduce heat to low to medium cook for 12-15 minutes or until rice or noodles are soft.

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