

Quick Chicken Soup

Time: 15 minutes
Servings: 8
Wine Pairing: **Kitchak Cellars *Vivacé Ermitage Blanc***

Inspiration:

One of the true luxuries in France is rotisserie roasted chicken. On our first visit 20 years ago, we were amazed at their flavor and simplicity. They are available in all but the smallest of villages. It is said that the availability of rotisserie chicken may be a prerequisite to be an “official” French village. More importantly, however, it is the cornerstone of the quickest, finest chicken soup possible. The recipe can be easily scaled to feed a larger number. ***R. Bashioum, Cellar Master***

Ingredients:

One rotisserie roasted chicken
One medium onion
Six stalks of celery, washed
Six carrots, washed
One bunch parsley, washed
One package frozen corn
One package frozen peas
16 oz package egg noodles
Six cups of low sodium chicken stock
Two cups dry white wine
Four tablespoons of butter or olive oil
½ teaspoon fennel seeds crushed
½ teaspoon fresh thyme leaves
Salt and pepper to taste

Directions:

1. Remove skin from chicken and reserve. Remove meat from bones if you prefer a boneless soup.
2. Chop to skin, medium size the onion, celery, carrots, and parsley. Sauté the chopped chicken skin in the butter or oil until crisp. Add the onion, celery, carrots, crushed fennel seeds, and thyme and sauté until al dente.
3. Add stock and wine and bring to a boil. Immediately add egg noodles and parsley. Cook noodles until just before al dente.
4. Add frozen corn and bring back to the boil. Add frozen peas and just bring to a simmer
5. Adjust seasoning to taste.

Serve: A generous portion in large bowl with plenty of French bread and Hope Valley Butter

