

## Chicken Soup With Vegetables



### Ingredients:

- 1 large roasting chicken
- 4 quarts water
- 4 stalks celery, sliced
- 2 large leeks, sliced
- 6 carrots, chopped
- 2 potatoes, cubed
- 4 cups parsnip, chopped
- 1 zucchini, sliced
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon chopped dill, fresh
- 6 tablespoons parsley, fresh

### Instructions:

1. Put the water and the chicken in a large pot and bring the water to a boil.
2. Add the leeks, parsnips, celery, carrots, parsley, dill, and the salt and pepper.
3. Cover and simmer for 2 1/2 hours.
4. Remove the chicken.
5. Strain broth to remove vegetables and set aside.
6. Refrigerate the broth to solidify the fat.
7. Cool chicken, remove the skin and bones.
8. Cut the meat into bite-size chunks and refrigerate.
9. Skim the fat from the broth.
10. Bring the broth to a boil.
11. Add chicken, zucchini and cooked vegetables to the soup.
12. Simmer about 15 minutes.

**Servings:** 16 (1 cup)



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