

Thai Chicken Cabbage Soup

From – *allrecipes.com*

3 skinless, boneless chicken breast halves
8 cups chicken broth
2 leeks, sliced
6 carrots, cut into 1 inch pieces
1 medium head cabbage, shredded
1 (8 ounce) package uncooked egg noodles
1 tsp Thai chile sauce

- Place chicken breasts and broth in to a stockpot or Dutch oven. Bring to a boil and let simmer for about 20 minutes, or until chicken is cooked through. Remove the chicken from the broth and set aside to cool.
- Put the leeks and carrots into the pot and simmer them for 10 minutes, or until tender.
- Shred the cooled chicken in to bite sized pieces and return it to the pot.
- Add the cabbage and egg noodles and cook another 5 minutes or until the noodles are soft.
- The soup should be thick like a stew.
- Serve hot and flavor to taste with Thai chili sauce.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com