

# Chicken Soup

By Audrey Plant

## Ingredients

1 whole rotisserie chicken, pulled the meat off the bone  
6 quarts water  
1/2 cup extra virgin olive oil  
1 medium onion, peeled and diced into 1/4 inch pieces  
2 cups carrots, unpeeled and cut into 1/2 inch pieces  
2 cups celery, cut into 1/2 inch pieces  
4 garlic cloves, peeled and minced  
2 tablespoons tomato paste  
1 1/2 teaspoons black pepper  
4 teaspoons kosher salt  
2 teaspoons garlic powder  
1 chicken bouillon cube (preferably BOU brand)  
1/2 cup pastina (Acini Di Pepe)  
1/2 cup fresh flat-leaf parsley, minced  
1/4 cup fresh dill, minced

## Instructions

1. Pull all of the meat from the rotisserie chicken of the bone. Shred into pieces and set aside.
2. Place chicken carcass/bones and skin into a stockpot. Fill a stockpot with water and bring it to a rolling boil for 30 minutes.
3. Using a fine-mesh strainer, strain out the bone broth and set the bone broth aside in a large bowl.
4. Using the same stockpot, preheat on medium-high heat with olive. Sautee onions, carrots, and celery for about 5 minutes until translucent and slightly cooked through. Add garlic saute for another 2 minutes.
5. Add tomato paste, pepper, salt, and garlic powder. Stir to combine.
6. Slowly pour broth back into the stockpot and add the bouillon cube.
7. Bring to a slow boil for 5 minutes. Add pastina and cook for another 9-10 minutes on medium-high heat.
8. Once pastina is cooked through, add shredded chicken, fresh parsley, and fresh dill into soup. Stir until combined and season additional to taste. Remove from heat. Serve immediately or store in an airtight container for up to 5 days.

Notes:

1. I like to use rotisserie chicken merely for convenience. I prefer to buy the unseasoned option as it is easier to control the salt in the recipe.
2. Cook the pastina according to the directions on the back of the box(an average of 9 minutes).
3. I like to add a fresh squeeze of lemon at the very end or top it with some freshly grated parmesan cheese.
4. Freeze soup for up to 4 months from the day of packaging.