Classic Chicken & Vegetable Soup

Make-ahead · Serves 4

Ken's note: TBD

Ingredients

- 1 Tbsp butter or oil
- 1 yellow onion, chopped
- 2 garlic cloves, minced
- 1 lb boneless chicken breasts or thighs, cut into 1-inch pieces
- 2 large carrots, chopped
- 3 celery stalks, chopped
- 1 cup green beans, fresh or frozen, cut into 1-inch pieces
- 4 sprigs fresh thyme, or 1 tsp dried
- 4 cups chicken broth
- Black pepper
- Salt

Method

1. In a large pot, cook the onion, garlic, and chicken in the butter over medium heat until the onion is tender and the chicken has lost its raw color. Add the carrots, celery, green beans, thyme, and broth. Simmer, covered, until the chicken is cooked and the vegetables are tender, 20–25 minutes. Taste and salt at the end.