Bok Choy Chicken Soup

MichelleLeonardson.com │Where the Wine Is.



Ingredients

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| 2 raw chicken breasts, chopped2 tbsp soy sauce1 tbsp maple syrup1 tsp vanilla extract½ tsp ground mustard¼ tsp marjoram¼ tsp rosemary⅛ fennel⅛ black pepper2 large carrots  | 1 onion 1 quart chicken broth2 large baby bok choy stalks1 cup cilantro leaves2 tbsp olive oil3 cloves garlic, minced1 cup white wine4 tbsp cornstarch4 tbsp cold water |

Directions

Combine soy sauce, vanilla and syrup and set aside. In a separate bowl mix together the dry spices: mustard, rosemary, marjoram, fennel and pepper.

Add wet ingredients to diced chicken and stir, then add dry ingredients to chicken and stir.

Slice carrots into thin rounds and dice onion. Add to chicken.

Transfer chicken and veggies to a large pot and cook over medium heat until meat is no longer pink and raw on the outside.

Add chicken broth and cook over medium heat until the broth ~~it~~ begins to gently boil, then turn heat to low-medium and cover.

Separate cilantro leaves from the stem and slice the leafy parts of the bok choy. You will need to peel away the stalks as you go; they will reveal more leafy goodness within the layers.

Combine cilantro and bok choy and rinse in a salad spinner or colander.

In a large cold pan add olive oil and garlic, then turn to high heat!

Once the garlic begins sizzling and starting to brown, add the leafy goodness and stir!

Continue stirring over high heat for 15 seconds.

Add wine and cover for 1 minute.

Remove from heat and add to the soup in the pot. Stir ingredients together and cover.

While the soup is simmering, make a slurry by combining 4 tbsp of cornstarch with 4 tbsp of cold water and stir.

Add slurry to the soup, stir and cover. Let all of the ingredients simmer for 15 minutes.

Serve with crusty bread and enjoy!