



RECIPES

Bev's Cajun Chicken Soup

3 Tbsp. olive oil
2 cups onion, chopped
1 cup celery, chopped
1 cup green chile, chopped
1 tsp. garlic, minced
1 Tbsp. tomato paste
1 cup fresh parsley, chopped
1 cup green onions, chopped (tops only)
1 tsp. salt
1 tsp. cayenne pepper
1 tsp. black pepper
6 cups chicken broth
2 lbs. chicken cut into small pieces
1 can Rotel

Saute' onion, celery, green chile, and garlic in olive oil until translucent. Stir in tomato paste. Add parsley, green onions, salt, cayenne, and black peppers, and saute' about 5 minutes. Add chicken broth and Rotel and bring to a boil. Cover and simmer 45 minutes. Add chicken and simmer for 20 minutes or until chicken is tender. Serve hot with a good French bread and a salad. You can create a thinner consistency and more volume by doubling the chicken broth, adding 1 to 2 lbs. chicken, and adjusting the salt, cayenne, and black peppers.