



## Chicken Soup Recipe

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### Ingredients:

- 1 whole chicken with skin.
- 1 can chicken broth
- Celery
- Carrots
- Scallions – including green stalk
- Mushrooms
- 2 pieces Huang Qi
- 2 pieces Dang Gui
- Rice

### Cooking:

Place chicken (including skin) in pot with enough water to cover chicken, add broth, Huang Qi and Dang Gui. Make sure you remove the organs that are wrapped in a bag. Cook separately and eat.

Cook for 20 or so minutes until chicken is tender. Remove herbs.

Cook rice separately to be ready when chicken is done.

Cut the rest of the veggies up in to bite sized pieces and add to pot.

Cook for an additional 20 minutes or until the chicken easily comes off the bone. Then remove chicken from the bone and place back into the pot with the other ingredients.

Serve over rice in bowls and season as you like with salt and pepper.

Enjoy!