

Vegetable soup with chicken and mushrooms

60–70 Min

Preparation

1. Cook pasta al dente. Pluck the parsley.
2. Wash, clean and cut the vegetables and mushrooms into thumb-sized pieces, as well as the chicken breast.
3. Add garlic, parsley stalks, ginger, star anise, bay leaves, peppercorns and 1 tablespoon of umami seasoning to the vegetable stock and simmer for 30 minutes.
4. Strain the vegetable stock, add the chopped vegetables and chicken breast and continue to simmer for 15 minutes.
5. Add the pasta and season generously with soy sauce and umami seasoning. Garnish with fresh chili, parsley and spring onion.

Ingredients 4 Portions

= Kotányi Produkte

1.5 l	Precooked vegetable stock
100 g	Pasta of your choice
3	Carrots
200 g	Mushrooms
4	Stalks of celery
1	Onion
4	Stalks of spring onions
200 g	Chicken breast
1	Bunch of parsley
3	Cloves of garlic
1	Small piece of ginger
2 pieces	Star Anise, Whole
2	Bay Leaves, Whole
1 tsp	Pepper Black, Whole
3 tbsp	Umami Mix - Classic
3 tbsp	Soy sauce
	A few fresh chili peppers