

Chicken Soup with Potato

Patatesli Tavuk Çorbası



8.8 ounces boneless chicken meat
3 medium potatoes
1 small onion
7 tbsp vegetable oil
1/2 tbsp pepper paste
2 cups milk
8 cups chicken broth
1 + 1/2 tsp salt

For Garnish: 8 - 10 stems of parsley

Put the chicken meat and about 8-9 cups of water into a pot or pressure cooker. Boil it until the chicken meat softens.

Put vegetable oil into a separate pot and place it over medium heat. When the oil turns to hot, add finely diced onion on it and fry it.

When the onion softens, add thickly grated potatoes in it. Sauté the mixture for a while, and add the pepper paste in it.

Add 4 cups of chicken broth on it and boil the mixture until the potato softens.

Pick the boiled chicken meat into too small pieces and add it onto the cooking potato mixture, and add 2 more cups of broth in it also.

Cook the mixture for a while more, until it smoothens.

For cooling down the hot mixture add 2 cups of cold chicken broth and then 2 cups of milk in it. (Do not ad the milk into the hot mixture, because it may turn to bad.)

Add salt into the mixture finally. Boil the mixture for a while more, after it reaches to the boiling temperature. Remove it from the stove.

Fill the hot soup into service plates and garnish it with finally sliced parsley.

Note: Crushed 2 garlic cloves also may be added into the Potato Soup with Chicken, when frying the onion.

© ml.md (English) Recipe #: 705 | Recipe name: Chicken Soup with Potato | date: 03.04.2025 - 00:18