



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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 add 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.