

Soup/Chicken Leek

- A: 1T olive oil
1# chicken thighs, cubed
5c garlic, minced
- B: 1 onion, chopped
2 leeks, sliced
2-3 carrots, diced
2t black pepper, ground
- C: 1T flour
1t rosemary, coarsely ground
2t thyme
- D: 6C chicken stock
1. Brown (A) in heavy pot over medium heat, remove.
 2. Saute (B) in pot until crisp-tender.
 3. Add (C) and stir to coat, then add (D), bring to simmer, add reserved chicken.
- Servings: 8



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From the kitchen of David and Jennifer Deaven