

Cook The Ultimate Chicken Soup

Kick the canned crap out of your kitchen!

BY PAUL KITA, YESTERDAY



Some foods possess magical powers. A really great steak can somehow make you feel like more of a man. A peak-season tomato can transport you to summers past. And a bowl of chicken soup can simultaneously reinforce and refresh you.

If your diet has taken a beating recently, take the time to simmer some homemade chicken soup. The process takes a little under two hours, but your patience will pay off. Unlike the slimy, tasteless stuff in the can, homemade chicken soup contains a trove of deep, complex, earthy, and satisfying flavors.

This version from California chef Brandon Sharp adds an edge of freshness with green beans, roasted red peppers, and fresh herbs. Plus, it swaps in tastier chicken thighs for the standard breasts, creating a richer broth.

It's magical.

Chicken noodle soup

Recipe by Brandon Sharp, executive chef of [Solbar](#) in Calistoga, CA

What you'll need:

- 1 Tbsp vegetable oil
- 4 bone-in chicken thighs, skin removed
- 1 medium yellow onion, chopped
- 1 large carrot, peeled and chopped
- 3 garlic cloves, peeled and crushed

6 sprigs thyme
6 sprigs marjoram, plus 1 Tbsp, chopped
1/8 tsp crushed red pepper flakes
½ cup dry white wine
2 quarts chicken stock
Salt and pepper, to taste
1 ½ cup cooked farfalline or other small pasta of your choice
1 cup green beans, cut into 1-inch pieces, blanched in salted boiling water
½ cup diced piquillo peppers or roasted red peppers
2 Tbsp extra virgin olive oil

How to make it:

1. Heat the vegetable oil in a stockpot over medium high heat. Add the chicken and cook until well browned on all sides, about 10 minutes. Transfer the browned chicken to a plate lined with paper towels. Add the onion and carrot to the pot and cook, stirring with a wooden spatula to scrape up the browned bits on the bottom of the pot, until the carrots are browned, about 5 minutes. Add the garlic, thyme, marjoram, and crushed red pepper flakes and cook until aromatic, about 30 seconds. Add the wine, lower the heat to medium, and cook until the wine is nearly evaporated, 5 to 7 minutes. Return the chicken to the pot, along with the chicken stock. Bring the stock to a simmer and cook until the chicken is cooked through and tender, 60 to 90 minutes.
2. Transfer the cooked chicken to a plate and strain the solids from the broth. Pick the meat from the bones, season with salt and pepper, and divide among six hot soup bowls. Divide the pasta, beans, peppers, marjoram, and olive oil.
3. Bring the reserved broth to a boil, remove from the heat, season with salt, if needed, and ladle the broth into the bowls. Makes 6 servings.