



HOMEMADE

# Salsa Verde Soup

## HOMEMADE SALSA VERDE SOUP

- One onion, diced
- Two large carrots, diced
- One rib of celery, diced
- 1 tbsp olive oil
- 1 16 oz jar salsa verde
- 4 cups chicken stock
- Salt and pepper to taste
- 4 cups cooked, diced or shredded chicken (I use a rotisserie chicken)
- 2 cups white rice, cooked

### Toppings

- Shredded cheddar cheese
- Sour cream
- Lime wedges
- Tortilla strips
- Cilantro leaves

### Pickled Onions

- 1 and ½ cup red wine vinegar or apple cider vinegar
- 2 tbsp sugar
- 1 tbsp salt
- One red onion, halved and thinly sliced

## MAKING THE SOUP

In a large pot, saute onions, carrots, and celery in olive oil until soft. Add salsa verde and chicken stock.

Bring to a boil, and then reduce to a simmer for 20 minutes. Taste, and add salt and pepper as needed.

Add cooked chicken, and heat through.

To serve, scoop ⅓ cup rice into individual bowls, then add soup. Top as desired.

## MAKING PICKLED ONIONS

Place sliced red onion in a heatproof container. In a small pot, bring vinegar, sugar and salt and a ¼ cup water to a boil. Pour over sliced onions. Refrigerate at least 30 minutes before enjoying.