

Chicken Marsala Soup

This delicious, light soup delivers the classic flavors of Chicken Marsala in a bowl. The earthy combination of fresh mushrooms, green onion, and Marsala wine make for a winning combination that is light enough for warm summer day, yet rich enough for a cool fall evening.

Thanks to the addition of pre-cooked rotisserie chicken, you can have this homemade dish on the table in less than 30 minutes.

Ingredients:

3 T. extra virgin olive oil
8 oz. white mushrooms, sliced
Sea salt and black pepper, to taste
4 green onions, ends removed and chopped thin,
white and green parts separated
2/3 c. dry Marsala wine
6 c. chicken stock, preferably organic
3 c. rotisserie chicken, shredded

Directions:

1. Heat a heavy soup pot or Dutch oven over medium-high heat. Add olive oil and mushrooms and cook, while stirring occasionally, until mushrooms start to release their juices, approximately 6-7 minutes. Season with salt and pepper, to taste.
2. Add white parts of onion to pan and cook for 1-2 minutes, stirring once or twice.
3. Increase heat to high and add the Marsala wine. Cook until wine has reduced to 1/3 of its volume, approximately 4-5 minutes.
4. Add chicken stock and shredded chicken and bring to a boil. Reduce heat to just below medium. Simmer until heated through, approximately 4-5 minutes.
5. Remove from heat and ladle into individual soup bowls. Garnish with green parts of onion and serve immediately. Enjoy!



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Prep time: 10 minutes
Cooking time: 16–20 minutes
Serves 6