

Creamy Chicken Sopa

This soup was recommended by Richard, the Maintenance Coordinator of Eva's Place. This Filipino dish is a favourite amongst the staff and youth alike.

Ingredients



- 2 tbsp. oil
- 1 lg. onion diced
- 2 stalks celery diced
- 2 lg. carrots diced
- ¼ cabbage thinly sliced
- 3 cloves garlic
- 1 Lt. chicken broth plus 2 cups water
- 1 can evaporated milk
- 1 cup dried elbow macaroni
- 4 chicken hotdogs cut into half moons
- 2 cups cooked shredded chicken
- Salt and pepper



1

Heat oil

Heat oil in a large soup pot over medium-high heat.

2

Add vegetables and cook

Add onions, celery, carrots and cabbage and cook for a few minutes until the veggies soften.

3

Add and cook

Add garlic and cook one minute longer.

4

Add and boil

Add broth, water and milk and bring to a boil.

5

Add and cook

Add macaroni pasta and cook for 6 minutes or until the pasta is cooked through.

6

Add and stir

Add hot dogs and cooked chicken and stir well.

7

Taste and season

Taste and season with salt and pepper if necessary.

Tips & Tricks

- This soup freezes really well.
- For a vegetarian version, omit the chicken and substitute veggie hot dogs.