

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

Peanut Butter Vegetable Chicken Soup

By Margaux Dinerman

Ingredients

- 8 cups chicken broth
- 2 cups diced, cooked chicken meat (can omit if you prefer veggies only)
- 1 cup peeled and cubed potatoes
- 1 cup diced carrots
- 1 cup diced zucchini
- 1 cup broccoli florets
- 1 cup canned whole tomatoes, chopped
- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 2 cloves garlic, minced
- 1/2 cup peanut butter (option to add more slowly until desired taste)
- 1 tbsp chopped fresh parsley
- Salt to taste
- Ground black pepper to taste

Directions

1. In a large stock pot, combine the broth, chicken, potatoes, and carrots. Bring the soup to a boil, then reduce heat to medium. Cook for about 10 minutes, till vegetables are tender.
2. Add zucchini, broccoli, tomatoes, celery, onion, green pepper, and garlic. Simmer for about 8 minutes.
3. Add peanut butter, parsley, salt, and pepper; stir until peanut butter is fully blended. Simmer for 3 minutes longer.

kpbs™