

Chicken soup and crispy vegetables with puff pastry

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Raciones para 1

80 g
Potato
80 g
Carrot
40 g
Mushrooms
60 g
Chicken
1 l
Vegetable Stock
1 sheet
Puff Pastry
1
Chive
Extra virgin olive oil

- 1 Pour a dash of oil into a low pan and fry the diced potatoes with the carrots and the mushrooms.
- 2 Add the shredded chicken and cook for 15 minutes.
- 3 Serve the soup in three ovenproof containers and sprinkle a handful of chives in each one.
- 4 Cover with puff pastry and fold the edges so that they stick to the bowl.
- 5 Bake for 15 minutes at 180 degrees.
- 6 Enjoy this chicken soup by breaking the lid with the spoon and combining it with the soup.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/sopa-de-pollo-y-verduras-con-hojaldre-crujiente/>

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