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Here's a super comforting soup for these cold, dreary days. Serve it with some crusty bread and everyone will be happy! You can make this soup with left over chicken or turkey as well. Enjoy!

1 large yellow onion, finely chopped  
1 celery stalk, finely chopped  
4 garlic cloves, minced  
1 jalapeno pepper, seeded and minced  
3 tomatoes, peeled, seeded and chopped  
1 TBS parsley, chopped  
8 cups chicken broth  
1 TBS tomato paste  
2 cups shredded, cooked chicken  
1 TBS dried oregano  
1/2 cup corn kernels  
1/2 cup peas  
1 cup Israeli couscous  
1 TBS butter  
Olive oil  
Salt & Pepper

Coat the bottom of a pan with olive oil. Add the onion, celery, garlic and jalapeno. Cook, stirring often, until vegetables are soft and translucent. Add the tomatoes, with their rendered juice, and the parsley. Stir well. Cook for few minutes. Add the chicken broth and the shredded chicken. Bring to a boil. Add the tomato paste and stir until well dissolved. Add the oregano and season with salt and pepper. Stir well. Bring to a soft boil, cover, reduce heat and simmer for 20 minutes.

In the meantime, melt the butter in a skillet. Add the couscous and evenly brown.

After the soup has been simmering for 20 minutes, add the peas, corn and couscous. Simmer for an extra 20 minutes or until couscous is cooked through. Serve with crusty bread. Enjoy!

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