



Creamy Chicken Sopas (Soup)



SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

While Americans have chicken noodle soup, Filipinos have Chicken Sopas. Chicken Sopas is a creamy, delicious, and the best way to warm up on rainy days or in cold winter. This Filipino noodle soup is loaded with chicken, noodles, vegetables, and flavorful broth for the ultimate comfort food.

Ingredients

2 quarts low-sodium chicken broth	3 ounces ham steak or 4 hot dogs, cut into small dice (about 1/2 cup)
2 Murray's Farms boneless, skinless chicken breasts	4 cloves garlic, minced
Kosher salt and freshly ground black pepper	3 tablespoons fish sauce
3 tablespoons olive oil	2 cups macaroni
2 medium carrots, cut into small dice	1 12-ounce can evaporated milk
2 celery stalks, cut into small dice	4 eggs, hard boiled, peeled and halved
1/2 Napa cabbage	Scallions for garnish
2 bay leaves	
1 medium yellow onion, cut into small dice	



Directions

1. Bring the chicken broth to a boil in a large saucepan over medium-high heat. Reduce the heat so the broth simmers.
2. Sprinkle the chicken with salt and pepper, add to the broth and poach until cooked through, 6 to 8 minutes. Turn off the heat and allow the chicken to cool in the broth for 5 minutes. Remove the chicken and shred it into bite-size pieces with your fingers or 2 forks. Reserve the chicken and broth separately.
3. In another pot over medium heat, heat oil. Stir in the carrots, onions, celery and cook until softened. Add the hot dogs and garlic cook, stirring regularly, for about 1 to 2 minutes or until lightly browned. Stir in the fish sauce and continue cooking for 3-4 minutes allowing all the flavors to meld.
4. Stir in the reserved chicken broth plus 2 cups of water and bring to a boil. Add the macaroni and reduce the heat so the soup simmers. Cook, stirring frequently, until the macaroni is tender, 6 to 7 minutes
5. Stir in the evaporated milk and shredded chicken. Continue to cook simmer until heated through. Season with salt and pepper to taste.
6. Add napa cabbage and cook for about 1 minute or until tender-crisp.
7. Stir in the cream of chicken soup until smooth. Add the shredded chicken and cook until heated through. Serve garnished with scallions.