

From Real Estate to Recipes!
SEPTEMBER FEATURE RECIPE

Chicken Sopas

From My Client's Brady & Elizabeth Yamat

Ingredients:

- 1 Lb. to 1.5Lbs. Of Shredded, Cooked Chicken
- 1 Lb. box of Elbow Noodles
- 12 oz of Evaporated Carnation Milk
- 4 Cloves of Crushed Garlic
- 1 Medium Onion Chopped
- 64 oz of Chicken Broth
- 2 Cups of Water
- 2 Cups of Peas and Carrots Mixture
- Fish Sauce (to Taste)
- Salt
- Pepper
- Olive Oil

Directions:

1. Sauté Chopped Onions & Crushed Garlic in Olive Oil Until Translucent in a Med/Lg Pan @ Med/High Heat.
2. Add Chicken, Peas & Carrots to the Pan & Cook for 5-10 Mins, Salt & Pepper to Taste.
3. In a Separate Pot, Heat Chicken Broth & Water Until Boiling then Add Noodles. Cook Until Soft.
4. Once Noodles are Cooked, Add Pan of Sautéed Ingredients & Mix Thoroughly.
5. Heat for 3-5 Mins and Enjoy!