

Marshall's
HAUTE SAUCE

Spicy Chicken Soup

8 c. Water
10 Tbs. Bouillon
4 Chicken Breasts, Cubed
1 Tbs. Olive Oil
1 Tbs. Butter
4 Celery Stalks, Diced
4 Carrots, Diced
1 tsp. Dried Tarragon
1/2 c. Red Chili Lime Haute Sauce
1 Tbs. Dried Mexican Oregano
1 Tbs. Hungarian Paprika
1/2 tsp. Cayenne Pepper
1 Tbs. Kosher Salt
1 tsp. Black Pepper
1/2 c Wondra Flour
1 c. Fresh Tomatoes, Diced
3/4 c. Cream
2 c. Spinach, Chiffonade

1. In a small pot bring water and bouillon to a boil. Once it boils stir and turn heat down.
2. In a large pot on medium heat add olive oil.
3. Add in butter and onions, saute until butter melts.
4. Add in celery and carrots and diced chicken and Red Chili Lime Sauce. Cook until chicken turns white.
5. Add in all dried seasoning tarragon, oregano, paprika, peppers and salt. Stir and cook for 5 minutes.
6. Add Wondra Flour and stir until well mixed. Cook until mixture thickens.
7. Add broth and bring to a boil.
8. Add tomatoes and cream and reduce heat to a simmer for 10 min.
9. Stir in spinach and wilt for 2 minutes.

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