

A Sutherland Belle

Chimichurri Chicken Soup

INGREDIENTS

For the Chimichurri

- 6 large cloves garlic chopped (about 2 tablespoons)
- 1 1/2 cups packed fresh Italian parsley
- 3/4 cup packed fresh cilantro
- 2 tablespoons chopped fresh oregano
- 1 medium shallot chopped
- 1 medium chopped, seeded red chili pepper
- 3/4 teaspoon kosher salt
- 1/2 - 3/4 cup high-quality olive oil
- 4 tablespoons. freshly squeezed lemon juice (from approximately 2 lemons)

For the Soup

- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 large yellow onion diced
- 1 cup celery diced
- 3 large cloves garlic sliced
- 1 jalapeno seeded and diced
- 1 tablespoon cumin
- 2 teaspoons kosher salt
- 1 1/2 teaspoons EACH: black pepper, dried oregano, and [Badia's Complete Seasoning](#)
- 2 1/2 pounds boneless chicken breasts
- 2 bay leaves
- 7 cups chicken broth
- 2 (15.5 ounces) white cannellini beans, drained and rinsed
- 1/4 cup chimichurri sauce (above)

INSTRUCTIONS

1. **For the Chimichurri:** In a food processor fitted with a metal blade, combine all chimichurri ingredients and pulse until well combined, but still slightly chunky. With a spatula, transfer chimichurri to a bowl and let stand at room temperature while preparing the soup, to let flavors blend. If you don't have a food processor, mince the garlic, parsley, and cilantro with a sharp knife, then add all ingredients to a mixing bowl. Whisk vigorously until the ingredients are well incorporated.
2. **For the Soup:** In a Dutch oven or large pot, heat oil and butter over medium heat. Add onion and celery and sauté until it starts to soften, about 4 minutes. Add jalapeno, garlic, cumin, salt,

pepper, oregano, and Badia complete seasoning. Continue to sauté until all vegetables are softened, about 4 to 5 minutes.

3. Add chicken breasts, chicken broth, and bay leaves to the pot. Bring to a boil over medium-high heat. Partially cover, reduce heat to low, and simmer gently for 20-25 minutes or until chicken is cooked through. Carefully remove bay leaves and transfer chicken to a cutting board. Let cool slightly and shred into bite-size pieces.
4. Add shredded chicken back to the pot with white beans and 1/4 cup chimichurri sauce. Bring to a simmer over medium heat. Taste and adjust with additional salt and black pepper, if needed.
5. Serve soup hot with chimichurri on the side, for individuals to swirl in as much as they please. I also like to serve with warm homemade tortillas for dipping. Enjoy!