

A Sutherland Belle

Herbed Chicken & Fall Vegetable Soup with Tortellini

Serves 4

Ingredients

Chicken and Crispy Sage

1½ pounds boneless, skinless chicken breasts
1½ teaspoons kosher salt
¾ teaspoon freshly ground black pepper
½ teaspoon garlic powder
½ teaspoon dried rosemary
3 tablespoons unsalted butter
12 to 15 fresh sage leaves
1 tablespoon extra-virgin olive oil

Soup

1 medium yellow onion, diced (about 1½ cups)
1 large leek, white and light green parts only, halved, thoroughly washed, and thinly sliced (about 1½ cups)
2 celery ribs, diced (about 1 cup)
1 medium parsnip or large carrot, peeled and diced (about ¾ cup)
6 garlic cloves, minced
3 tablespoons finely chopped fresh sage
1 tablespoon finely chopped fresh rosemary
1 teaspoon dried thyme
½ teaspoon rubbed sage
1 teaspoon ground turmeric
¾ cup dry white wine
6 cups chicken stock
2 teaspoons Better Than Bouillon Roasted Chicken Base
1 Parmesan rind
2 teaspoons Worcestershire sauce
1 teaspoon onion powder
1 teaspoon garlic powder
1 bay leaf
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
10 ounces refrigerated cheese tortellini
1½ cups frozen peas
1 cup half-and-half
½ cup crème fraîche
½ cup finely grated Parmesan cheese
1 teaspoon finely grated lemon zest

1 tablespoon fresh lemon juice

Reserved crispy sage leaves, thinly sliced green onions, grated Parmesan cheese, and freshly ground black pepper, for serving

Croutons

4 cups roughly torn rye bread (about 1-inch pieces)

4 tablespoons unsalted butter, melted

1 teaspoon garlic powder

$\frac{3}{4}$ teaspoon onion powder

$\frac{3}{4}$ teaspoon dried thyme

$\frac{1}{2}$ teaspoon dried rosemary, crushed

$\frac{1}{2}$ teaspoon rubbed sage

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{2}$ teaspoon freshly ground black pepper

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1. **To make the soup:** Pat chicken dry. Season evenly with $1\frac{1}{2}$ teaspoons salt, $\frac{3}{4}$ teaspoon black pepper, garlic powder, and dried rosemary.
 2. Melt butter in a large Dutch oven over medium heat. Cook until butter foams, milk solids turn golden brown, and butter smells nutty. Add sage leaves and fry for 30 to 45 seconds, until crisp. Transfer sage leaves to a paper towel-lined plate and reserve for serving.
 3. Add olive oil to sage-infused brown butter and increase heat to medium-high. Add chicken and sear until deeply golden, 3 to 4 minutes per side. Transfer chicken to a plate. Chicken does not need to be cooked through. Reduce heat to medium. Add onion, leek, celery, and parsnip or carrot. Cook, stirring occasionally and scraping browned bits from bottom of pot, until vegetables soften and begin to turn golden, 8 to 10 minutes.
 4. Add garlic, fresh sage, fresh rosemary, dried thyme, rubbed sage, and turmeric. Cook, stirring constantly, for 45 to 60 seconds, until fragrant.
 5. Pour in wine, scraping bottom of pot to release fond. Simmer until wine reduces by about half, 3 to 4 minutes.
 6. Add chicken stock, Better Than Bouillon, Parmesan rind, Worcestershire sauce, onion powder, garlic powder, bay leaf, 1 teaspoon salt, and $\frac{1}{2}$ teaspoon black pepper. Stir until chicken base dissolves. Return chicken and any accumulated juices to pot.
 7. Bring to a gentle simmer. Partially cover and cook until chicken reaches 165°F , 8 to 12 minutes, depending on thickness.
 8. Transfer chicken to a cutting board. Remove and discard Parmesan rind and bay leaf. Let chicken rest for 5 minutes, then cut or pull into generous bite-size pieces.
 9. Add tortellini to simmering broth and cook according to package directions until just shy of al dente. Add peas during final 2 minutes.
 10. Reduce heat to low. Stir in half-and-half. Place crème fraîche in a small bowl and whisk with $\frac{1}{2}$ cup hot broth until smooth. Stir crème fraîche mixture into soup, followed by Parmesan and lemon zest. Return chicken to pot and cook over low heat for 2 minutes, without boiling.
 11. Remove from heat and stir in lemon juice.
 12. **To make the croutons:** Preheat oven to 400°F . Toss rye bread with melted butter, garlic powder, onion powder, thyme, rosemary, sage, salt, and black pepper until evenly coated. Spread in a single layer on a rimmed baking sheet. Bake for 10 to 14 minutes, tossing once halfway through, until deeply golden and crisp.
 13. Ladle soup into four large bowls. Top with croutons, reserved crispy sage leaves, thinly sliced green onions, grated Parmesan cheese, and freshly ground black pepper.

Storage

Refrigerate: Store soup in an airtight container in refrigerator for up to 3 days. Store croutons separately in an airtight container at room temperature.

Freeze: Freeze soup without tortellini, peas, half-and-half, crème fraîche, Parmesan, and lemon for up to 3 months.

Reheat: Thaw overnight in refrigerator and warm gently over medium-low heat. Add remaining ingredients as directed and do not boil after adding dairy.