



Carrot soup with fried Chicken fillet strips



10 persons



Ingrediënten

- 250 g Chicken fillet strips
- 500 g carrots
- 500 g onion
- 25 g butter
- 1.5 l chicken stock
- 1 bunch spring onions
- Smoked paprika
- Dash of garlic oil
- Pepper & salt

Bereiding

Clean the onion and the carrots and cut them into large pieces.

Melt the butter and lightly sauté the vegetables, add the chicken stock and bring to the boil. Cook for 20 min. and mix the soup.

Season the soup with pepper and salt.

Fry the Chicken fillet strips in a little garlic oil and season with the smoked paprika.

Cut the spring onions into rings. Finally, garnish the carrot soup with the spring onions and the Chicken fillet strips.

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