



Italian Escarole soup with chicken

- 1 whole cooked roaster chicken (a small one from Market Basket)
- 1 onion
- 1 big or 2 regular size carrots
- 2 cloves of garlic
- 3 T olive oil
- 2 Chicken bouillon cubes or 2t chicken soup base mix (such as Better than Bouillon)
- 1 head of escarole
- 1 egg
- 1/3 cup grated Romano cheese
- 6 cups water

Bring the chicken in 4 cups of water to a boil in a large soup pot and add the bouillon or soup base. Simmer until the chicken starts to come off the bone. Cool the broth enough to remove the bones and fat from the broth. Be sure to get all the bones and fat out. You can leave the roasted skins in the broth. Tear chicken into bite sized chunks.

Sauté the onion, garlic and carrot in olive oil in a separate soup pot until soft. Wash the escarole well and tear or cut the escarole and add it to the soup pot along with 2 cups of water and fresh ground pepper along with the onion, garlic and carrot. Cover and cook until the escarole is wilted. Combine the vegetable mix with the chicken broth and chicken. Add more fresh ground pepper and check the salt level for taste. Add more water if needed. Simmer for about a half hour.

Whisk the egg in a bowl with the Romano cheese. Slowly add to the heated soup a little at a time. You'll notice the egg/cheese mix will cling to the escarole. After a few minutes it is ready to serve. Have additional grated Romano or Parmesan cheese for people to add to the top of their soup. Makes about 8 good sized servings.