

## ***Spicy Chicken Pasta Soup***

### **A. The Broth**

#### **Ingredients:**

A few pieces of bony chicken parts (back, neck, breastbone, etc)  
1 small-sized onion  
4 cups water  
2-inch ginger piece  
1 bay leaf  
4 black pepper corns  
1-inch cinnamon stick  
Salt, to taste

#### **Method:**

Put everything together in a pot. Once the liquid starts boiling, lower the flame and simmer until the chicken is tender.

### **B. The Pasta Soup**

#### **Ingredients:**

1 medium-sized onion, finely chopped  
4 chicken legs (remove skin and trim visible fat)  
Pasta of your choice (cooked al dente and drained)  
3-4 cloves of garlic, minced  
Red chili powder, depending on your tolerance to heat  
½ tsp coriander powder  
Salt, to taste  
3 cups of chicken broth  
4 tbsp All-Purpose flour  
2 tbsp sour cream (you may also use yoghurt)  
¼ cup cream  
Vegetable oil

#### **Method:**

1. Pour some oil in a pan. I used approximately 3 tablespoons.
2. Add the garlic and onion. Cook until the onion is light golden in color.
3. Add the red chili powder and coriander powder. Cook for 3-4 seconds.
4. Add the chicken legs. Sauté for a minute.
5. Add the broth. Stir, cover, and bring to a boil.
6. Lower the flame and simmer until the meat is nice and tender.
7. Prepare the flour-cream mix in the meantime: Add both the creams and flour into a separate bowl and mix well. Set aside.
8. When the meat is tender, remove from the soup and place into a separate bowl. Remove flesh from bone.
9. Pour the flour-cream mixture into the soup pot while whisking constantly and bring the whole mixture to a boil. Continue whisking until you get the desired thickness of the soup.
10. Adjust the seasoning.
11. Add the meat back into the soup.
12. Serve in separate bowls: add the pasta first, pour soup on top. Garnish with chopped coriander leaves.
13. Enjoy!