

Choco Fever Dream

Marry Me Chicken Soup

Creamy chicken soup with veggies and herbs, perfect for cozy evenings.

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken thighs, bone-in, skin removed, cut into bite-size pieces
- [ ] 2 carrots, peeled and sliced
- [ ] 2 celery stalks, sliced diagonally
- [ ] 1 medium onion, diced
- [ ] 3 cloves garlic, minced
- [ ] 4 cups low-sodium chicken broth
- [ ] 1 cup coconut milk (or heavy cream alternative)
- [ ] 2 tbsp fresh thyme leaves
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp lemon juice
- [ ] Salt and freshly ground black pepper to taste

Seasoning & Extras

- [ ] 1 bay leaf
- [ ] A pinch of nutmeg (optional)
- [ ] Extra parsley for garnish

Instructions

1. Heat a large pot over medium heat and add a drizzle of olive oil; sauté onion, carrots, and celery until they soften and perfume the kitchen.
2. Add garlic and thyme, stirring for a minute; then toss in the chicken pieces, browning them lightly on each side.
3. Pour in the chicken broth, bring to a gentle boil, then lower to a simmer; add the bay leaf and let the flavors meld for 15 minutes.
4. Stir in coconut milk, lemon zest, and juice; season with salt, pepper, and a pinch of nutmeg; simmer for another 5 minutes.
5. Remove the bay leaf, sprinkle fresh parsley over the top, and serve hot, perhaps with crusty bread on the side.

Nutrition per serving

320 kcal	30 g	12 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra depth, roast the chicken bones before simmering.
- Adjust the lemon amount to taste; a little goes a long way.
- If the broth becomes too thick, thin with additional stock or water.