Chicken Soup with Vegetables Caldo de pollo con verduras

Ingredients (for 6 to 8 portions)

1 chicken (preferably organic); cut into pieces

Water, as needed

1 white onion; peeled and halved

1 bay leaf

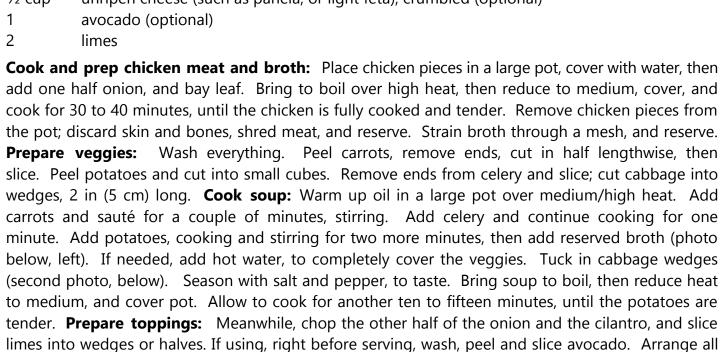
2 tbsp vegetable oil

2 carrots2 sprigs celery3 potatoes¼ large cabbage

Salt and black pepper, to taste

1 bunch cilantro

½ cup unripen cheese (such as panela, or light feta); crumbled (optional)



toppings at the table, including the crumbled cheese, if using (third photo, below). **Serve:** Check potatoes with a fork, to make sure they are fully cooked. Check seasoning, and adjust with more salt and/or pepper, as needed. Place one portion of the reserved shredded chicken in a bowl, then fill with a wedge of cabbage, more vegetables, and broth from the pot (photo below, right). At the





table, each person may add toppings and lime juice, to taste (photo at the top).





