

## Bakery Soup with Roasted Chicken and Vegetables

- 2 chicken thighs, skin removed
- 1 carrot, coarsely chopped
- 1 onion, diced
- 1 leek, white and light green part only, sliced
- 2–4 fingerling potatoes
- 3 T. extra virgin olive oil
- Salt and pepper, to taste
- 2 tsp. fresh thyme, chopped
- 4–5 sage leaves, chopped
- 1–2 T. fresh parsley
- 4½ c. chicken stock

Optional garnishes:  
grated Parmesan cheese,  
pesto, chopped fresh parsley

Recipe Submitted By:  
Chef James Miller, Cafe Basalu (Seattle)

# RECIPE OF THE MONTH

Preheat oven to 375°. In a medium mixing bowl, combine chicken and vegetables with olive oil, salt, pepper, and herbs. Toss gently to coat. Spread mixture evenly on an oiled baking sheet; cook in oven for 30 minutes, or until vegetables are slightly tender and lightly browned. Remove pan from oven; transfer contents into an ovenproof pot with a tight fitting lid. Pour stock over ingredients, making sure liquid is at least 1 inch below rim to avoid boiling over. Cover and bake for 45–60 minutes. Remove pot from oven; pull or cut chicken from bone before serving. Season to taste with salt and garnish as desired.

**Note:** As a baker, Pastry Chef James Miller is accustomed to using the oven as his primary cooking source – even when making soup! This cooking method is perfect for anyone who doesn't want to stand over a hot stove at the end of the day. Roasting the chicken and vegetables adds depth to their flavors, and because preparation is minimal, you'll be left with ample time for a well-earned rest on the couch while this delicious soup finishes cooking in the oven.

**Created By:** Sacred Heart Shelter  
**Proceeds Support:** Sacred Heart Shelter  
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**Special Features:**

Just as the title states, *40 Seasonal Soups* features delicious soup recipes for every season. The shelter took a unique approach by including just soups, creating a custom recipe format and original dividers, and gathering recipes from some of the Northwest's greatest chefs. Wildly successful, proceeds from sales have benefitted the shelter, which helps countless families and children in need.

