Soups / Italy

Clear soup with chicken breast and sweet potato · Italy

A clear broth with chicken breast, sweet potato and a Italy-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g chicken breast
- ☐ 600 g sweet potato
- ☐ 1300 ml low-salt vegetable stock
- ☐ 15 ml extra virgin olive oil
- ☐ 2 g dried oregano
- ☐ 10 g fresh basil
- ☐ salt and pepper to taste

Let's make it.

01 Clean the sweet potato and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the sweet potato and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Cook the chicken breast in a separate frying pan until the centre reaches at least 74°C.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the extra virgin olive oil, dried oregano, fresh basil and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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