



Chicken with Cabbage and Leek Soup

by Koula Barydakis

Ingredients (Serves 6)

- 1/2 cup extra virgin olive oil
- 2 pounds chicken breast, cut into bite sized pieces
- 1 leek, cut into thin rounds
- 4 green onions, chopped
- 4 celery sticks, chopped
- 1 small cabbage, cut into big slices
- 1 cup white wine
- Salt and pepper, to taste
- 1/2 teaspoon paprika
- Pinch of nutmeg
- 3 cups water
- 1 tablespoon flour

Directions

1. In a deep pot, heat the olive oil. Add the chicken and sauté. Add the leeks, green onions, and celery. Sauté for 1 minute.
2. Add cabbage and sauté for a few minutes. Add wine, salt, pepper, paprika, nutmeg and water. Mix well.
3. Add flour and mix well. Cook on low heat for 45 minutes.