

## Hearty chicken soup with bacon and mushrooms

4 servings

700 g chicken thigh fillet

140 g bacon

350 g firm potatoes

1 yellow onion

2 garlic cloves

200 g mushrooms

1 tbsp tomato paste

Butter

5 dl water

3 tbsp wheat flour

1 chicken stock cube

1 tbsp Japanese soy sauce

1 tsp dried chervil

1 tsp dried tarragon

Salt

White pepper

2 dl whipping cream

Shrimp the chicken, cut the bacon into pieces, cut the potatoes into pieces, chop the onion, and cut the mushrooms into pieces.

Brown the chicken, bacon, potatoes, onion, and mushrooms in batches in a frying pan and place in a pot.

In the last batch, add the tomato paste and fry for about 1 minute.

— — —

Add the water mixed with the flour, broth, soy and spices.

Let the pot simmer under a lid for 20 minutes.

— — —

Add the cream and simmer for another 5 minutes.

Season with salt and pepper.