

# Corner Cabinet Cookbook

## Lemon Chicken and Rice Soup

### Ingredients

- 1 lb cooked chicken
- 1 onion diced
- 3 carrots diced
- 3 celery stalks diced
- 2 bay leaves
- 8 cups chicken stock
- 1 Tbsp olive oil
- 2 garlic cloves minced
- ½ tsp dried thyme
- ½ tsp dried oregano
- ¼ tsp turmeric
- ½ cup short-grain rice
- 2 lemons zested and juiced
- Salt and pepper to taste
- Parsley

### Directions

Heat olive oil in a pot over medium heat then add diced carrots, celery, and onion with thyme, turmeric, and oregano cooking until soft 5-7 minutes. Add minced garlic and cook until fragrant 1-2 minutes.

Add chicken, chicken stock, bay leaves, and rice to the pot and bring to a boil. Reduce heat and simmer for about 20 minutes until rice is tender.

Zest and squeeze lemon juice into soup once rice is cooked. Add parsley for color if desired.

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## Cabbage Soup

### Ingredients

- 2 Tbsp olive oil
- 1 onion diced
- 1 carrot diced
- 2 celery stalks diced
- 2 garlic cloves minced
- ½ tsp dried oregano
- ½ tsp dried basil
- ½ tsp salt
- ½ cabbage chopped
- 1 (14 oz) can diced tomatoes
- 6 cups chicken or vegetable broth
- 1 Tbsp lemon juice
- Option to add cut up potatoes or rice to make soup heartier
- Salt and pepper to taste

### Directions

Heat olive oil in a pot over medium heat then add carrots, onions, and celery cooking until soft 5-7 minutes. Add minced garlic, oregano, and basil cook until fragrant 1-2 minutes.

Add chopped cabbage and sweat for 5 minutes stirring often. Add diced tomatoes and broth bring to a simmer uncovered 10-15 minutes if deciding to add potatoes or rice they would be added at this step and increase simmer time to 20 minutes or until potatoes/rice are soft.

Remove soup from heat stir in lemon juice, salt and pepper to taste.

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## Chicken Noodle Soup

### Ingredients

- ¼ cup olive oil
- 1 large onion diced
- 3 large carrots diced
- 4 celery stalks diced
- 1 tsp salt
- 1 tsp black pepper
- ½ tsp oregano
- 3 cloves garlic minced
- 8 cups chicken broth
- 8 oz egg noodles
- 4 cups cooked chicken
- ½ cup parsley
- Salt and pepper to taste

### Directions

Heat olive oil in a pot over medium heat then add carrots, onions, and celery season with salt and pepper cooking until soft 5-7 minutes. Add minced garlic and oregano cook until fragrant 1-2 minutes.

Add chicken broth and bring to a boil. Add egg noodles cook for 6 minutes. Add chicken cook another 2 minutes until chicken is warmed and noodles are tender.

Season with salt and pepper to taste. Stir in parsley and serve.

# Corner Cabinet Cookbook

## Chicken Chili

### Ingredients

- 2 Tbsp olive oil
- 1 onion diced
- 2 bell peppers diced
- 2 cloves garlic minced
- 1 lb cooked chicken
- 1 large sweet potato peeled and cut into 1-inch dice
- ½ cup chicken broth
- 1 (14.5 oz) can diced tomatoes
- 1 (15 oz) can kidney beans drained and rinsed
- 1 (15 oz) can cannellini beans drained and rinsed
- 1 (15.5 oz) can corn drained
- ½ cup brown sugar
- 2 Tbsp ketchup
- 1 Tbsp barbeque sauce
- 1 (8 oz) can tomato sauce
- 1 Tbsp chili powder
- 1 Tbsp cumin
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp smoked paprika
- Salt and pepper to taste

### Directions

Heat olive oil in a pot over medium heat then add onion and bell pepper season with spices and cook until soft about 5-7 minutes. Add garlic cook until fragrant 1-2 minutes.

Add remaining ingredients stir to combine. Simmer chili covered for about 20 minutes stirring occasionally until the sweet potatoes are soft.

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## Sweet Potato Bisque

### Ingredients

- 2 Tbsp butter
- 3 cloves garlic minced
- 1 onion diced
- 1 tsp ginger
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ tsp chili powder
- 4 cups chicken broth
- ½ cup brown sugar
- 2 large sweet potatoes peeled and cubed
- 1 cup heavy cream
- Salt and pepper to taste

### Directions

Heat butter in a pot until melted and foamy then add garlic and onion seasoning with spices, salt, and pepper cook until soft 5-7 minutes. Add garlic cook until fragrant 1-2 minutes.

Add brown sugar, chicken broth, and sweet potatoes bring to a simmer until sweet potatoes are soft about 20 minutes.

Carefully puree soup in a blender. Stir in heavy cream and add salt and pepper to taste.

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## Creamy Roasted Cauliflower Soup

### Ingredients

- 1 large head cauliflower cut into bite-size florets
- 3 Tbsp olive oil
- 1 red onion diced
- 2 cloves garlic minced
- 4 cups vegetable or chicken broth
- 2 Tbsp butter
- 1 Tbsp lemon juice
- ¼ tsp nutmeg
- Salt and pepper to taste

### Directions

Preheat oven to 425 degrees Fahrenheit. On a baking sheet toss cauliflower with 2 Tbsp of olive oil and season lightly with salt. Roast 25-35 minutes until cauliflower is tender and caramelized mixing halfway through cooking.

Heat the remaining 1 Tbsp olive oil in a pot over medium heat then add onion cooking until soft 5-7 minutes. Add garlic and cook until fragrant 1-2 minutes.

Add cauliflower and broth bring to a simmer for about 20 minutes. Carefully puree soup in a blender adding butter, lemon juice, and nutmeg. Season with salt and pepper to taste.