

## Indonesian Chicken & Vegetable Soup

### -Ingredients-

- 2 Chicken Breast (optional)
- 1 Gallon Chicken or Vegetable Broth
- 2 Tablespoon Hot sauce (such as sriracha)
- 2 teaspoon Ground White Pepper
- 1/4 teaspoon Ground Nutmeg
- Salt, to taste
- 1 Yellow Onion, Cubed
- 1 Head of Cabbage, Chopped
- 5 Carrots, Peeled & Sliced
- 5 Red Potatoes, Cut bite sized

### -Directions-

In a large pot, combine the broth, spices, and hot sauce. Bring this soup to a boil over high heat and whisk vigorously to mix thoroughly. Next, reduce the heat to a medium and add all washed and cut vegetables. Simmer for about 10 minutes, testing for the tenderness of the potatoes. Continue to simmer if needed, checking the potatoes every 3-5 minutes for doneness. Once the potatoes are fork-tender, taste the soup and adjust with salt & add more hot sauce if desired. Garnish soup with sliced cherry tomatoes and enjoy!

\*Note. If using chicken in the recipe, there are two great ways to add it. The first is to cut the chicken into bite sized cubes, adding it before the vegetables and simmering it for an additional 8-10 minutes. Add in the reserved vegetables and continue with the recipe.

The second method would be to add the chicken breast to the soup whole, before any vegetables also, simmering for 8-10 minutes. Next remove the chicken from the soup, allow it to cool to room temperature and shred. You can use this shredded chicken on top of your finished soup.



## **Baked Apples with Orange Nectarine Compote**

### **Orange Nectarine Compote**

#### **-Ingredients-**

- 3 Nectarines
- 1 Orange, whole
- 1 Orange, Juice
- 1/2 Cup White Sugar
- 1 teaspoon Cornstarch

#### **-Directions-**

Peel and cut the nectarines into small pieces, about 1 inch cubes. Next, remove the peel from 1 orange and divide it into small pieces as well. Combine the orange and nectarines in a small pot, adding the juice of another orange, the white sugar and cornstarch. Over medium heat, bring the pot to a simmer and stir occasionally to combine all the ingredients. Cook for about 15 minutes or until the nectarines are very soft. Take the mixture from a pot to a blender and blend on medium-low until smooth. Once the mixture is smooth, carefully pour it through a mesh strainer into a food safe container, catching any seeds or large chunks and discarding. Allow to cool completely in a refrigerator before using. Enjoy!

\*Note. If you do not have a blender, you can also use a whisk to mash the nectarines and oranges while still in the pot, before straining.

## **Baked Apples**

-Ingredients-

- 4 Apples
- 4 Tablespoons cold butter
- 1/2 Cup Brown Sugar
- 2 Tablespoons Ground Cinnamon

Using a sharp knife, slice the apples in half. Next, remove the core and seeds with a melon baller or small spoon. Lay the prepared apples, skin side down, on a greased baking sheet. Fill each apple with 1 tablespoon of butter. Evenly dust the entire top with the brown sugar and cinnamon. Bake the apples in the oven at 350 degrees for 20-30. Look for the apples to be fork tender. Once the apples are tender, carefully remove them from the baking sheet, top with the Orange Nectarine Compote and enjoy!