



GOLDEN GUT HEALING CHICKEN SOUP

Ingredients

- 2l Bone broth
- Chicken breasts
- Celery
- Carrots
- Cabbage
- Onions
- Sage

Directions

1. Cut chicken breasts into small pieces
2. Add the rest of the ingredients + add 5 additional seasonal veg that vary in colour.
3. Bring to boil and cook for 20 min