Easy Chicken Broth

Jacob · 30/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

8

Description

If you love rich and amazing chicken broth this is so delicious it can be consumed asis or added to your favorite soup I always use my leftover rotisserie chicken this way and freeze the broth after You can cut whole recipe in half if you only have one chicken leftover

Ingredients

- - 2 medium rotisserie chicken carcasses - 8 cups water - 2 medium carrots
- cut into large chunks - 2 large stalks celery
- cut into large chunks - 1 large onion
- cut into large chunks - ½ cup fresh spinach - 2 teaspoons salt

Instructions

1. Put chicken carcasses
2. water
3. carrots
4. celery
5. onion
6. spinach
7. and salt into a large pot; bring to a boil. Reduce heat and simmer for 25 minutes. Strain broth and discard solids.