



Singapore Soup

2 stalk celery, diced
2 carrot, diced
2 leek, sliced
2 quarts chicken stock
Leftover chicken or 2 poached chicken breasts, shredded
1 butter nut squash, peeled, diced
1 cup basmati rice
Penzeys Singapore Seasoning to taste
1 cup fresh spinach, rough chop
Extra chicken stock for heating up leftovers

Dice the carrot and celery as you would for a mire pox. Make sure the leek is clean and then slice it thinly. Saute this in your soup pot with some olive oil, add salt and pepper. Add 1 tablespoon of the Singapore Seasoning and allow it to heat up in the oil and veggies. Add the stock, the chicken, the rice and the squash to the pot, give it a stir and cover it. Once it comes back up to a boil turn it down to simmer and let it go for 30 minutes. Taste it and adjust the seasoning with more Singapore and salt/pepper as needed. Add the spinach and let it cook for a few minutes and then serve it.

This will thicken up greatly as it cools. The rice will absorb much of the liquid and you'll have to add more stock to reheat it. You can also add coconut milk if you want a creamier, more exotic taste.