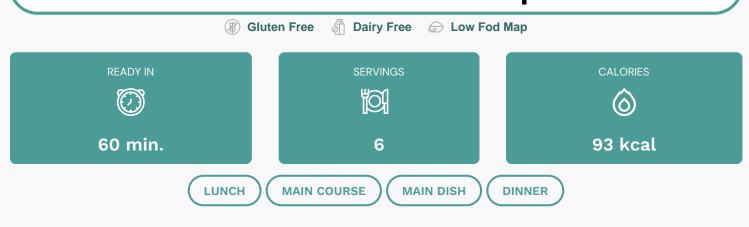


# **Lemon Chicken Soup**



## Ingredients

2 tablespoons tarragon fresh plus more for garnishing chopped
1 large head cloves cut in 1/2 horizontally through cloves
0.5 cup juice of lemon fresh for garnishing thin
6 cups chicken stock low-sodium
6 servings sea salt black
2 chicken breast boneless skinless organic cut into bite-size pieces

## **Equipment**

bowl

	baking sheet	
	sauce pan	
	ladle	
	oven	
	whisk	
	pot	
	aluminum foil	
Directions		
	Preheat the oven to 400 degrees F.	
	Put the garlic halves, cut side down, on a sheet of aluminum foil on a rimmed baking sheet.	
	Add 2 tablespoons chicken stock and wrap the foil around the garlic, keeping the cut sides flat on the sheet tray. Roast until the garlic is very soft, about 30 minutes.	
	Remove the garlic from the oven and let stand until cool enough to handle.	
	Squeeze the soft garlic from the head with your fingers into a large saucepan.	
	Whisk in 1 cup of the stock to loosen the garlic paste and put the pot over medium-high heat.	
	Add the remaining stock, lemon juice, and chopped tarragon; season with salt and pepper, to taste. Bring the mixture to a boil, then reduce the heat to a simmer and add the chicken. Cover and cook until the chicken is just cooked through, about 9 to 12 minutes.	
	Ladle the soup into bowls and garnish with thin slices of lemon and a sprinkle of fresh tarragon leaves.	
	Nutrition Facts	
	PROTEIN 53.82% FAT 23.9% CARBS 22.28%	
Properties		

Glycemic Index:11.67, Glycemic Load:0.7, Inflammation Score:-2, Nutrition Score:8.0660868805388%

### **Flavonoids**

Eriodictyol: 0.99mg, Eriodictyol: 0.99mg, Eriodictyol: 0.99mg, Eriodictyol: 0.99mg Hesperetin: 2.94mg, Hesperetin: 2.94mg, Hesperetin: 2.94mg, Hesperetin: 2.94mg Naringenin: 0.28mg, Naringenin: 0.28mg, Naringenin:

### **Nutrients** (% of daily need)

Calories: 92.51kcal (4.63%), Fat: 2.63g (4.05%), Saturated Fat: 0.69g (4.34%), Carbohydrates: 5.52g (1.84%), Net Carbohydrates: 5.23g (1.9%), Sugar: 0.82g (0.91%), Cholesterol: 24.11mg (8.04%), Sodium: 310.39mg (13.5%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 13.33g (26.66%), Vitamin B3: 7.39mg (36.96%), Vitamin B6: 0.37mg (18.6%), Selenium: 12.19µg (17.41%), Phosphorus: 159mg (15.9%), Manganese: 0.29mg (14.73%), Potassium: 435.48mg (12.44%), Vitamin C: 9.49mg (11.5%), Vitamin B2: 0.14mg (8.42%), Iron: 1.43mg (7.92%), Copper: 0.15mg (7.52%), Vitamin B5: 0.56mg (5.64%), Magnesium: 21.91mg (5.48%), Vitamin B12: 0.31µg (5.19%), Calcium: 40.29mg (4.03%), Zinc: 0.56mg (3.73%), Folate: 12.01µg (3%), Vitamin B1: 0.04mg (2.34%), Vitamin A: 110.79IU (2.22%), Fiber: 0.29g (1.16%)