



Search Query → chicken soup

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Knowledge Panel → **Knowledge Panel**

Knowledge Panel → Put the **chicken**, carrots, celery and onion in a large **soup** pot and cover with cold water. Heat and simmer, uncovered, until the **chicken** meat falls off of the bones (skim off foam every so often). Take everything out of the pot. Strain the broth.

Search Results → **Simple Chicken Soup Recipe : Food Network Kitchen : Food...**

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Related Search Queries → Searches related to chicken soup

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Web Page URL → [www.foodnetwork.com/.../simple-chicken-so...](#)

Title (click to go to the web page) → Simple Chicken Soup Recipe : Food Network Kitchen : Food...

Snippet (the part of the web page that contains your search term) → Put the bones and carcass from a leftover chicken (they can be in pieces) in a large pot. Cover with the broth and 4 cups water. Bring to a boil over medium-high heat, reduce to a simmer and cook for 20 minutes. Skim any foam or fat from the broth with a ladle as necessary.

Knowledge Panel → **Chicken soup**

Chicken soup is a soup made from chicken, simmered in water, usually with various other ingredients. Wikipedia

Nutrition Facts

Chicken soup	
Total Carbohydrate	8 g
Dietary fiber	0 g
Sugar	3.8 g
Protein	6 g
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	2%
Vitamin B-6	5%