

# Creamy Chicken Sopas

This is a recipe for a chicken macaroni soup which I name Creamy Chicken Sopas. It is rich, flavorful, and delicious.

Prep Time	Cook Time	Total Time
10 mins	50 mins	1 hr

Course: Soup   Cuisine: Filipino   Servings: 4   Calories: 560kcal  
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4.67 from 6 votes

## Ingredients

- 12 oz. chicken breasts boneless
- ½ piece cabbage sliced
- 3 stalks celery chopped
- 1 piece onion diced
- 3 pieces hotdog sliced
- ¾ cups carrots diced
- 12 oz. evaporated milk
- 1 ½ cups elbow macaroni
- 2 teaspoons minced garlic
- 1 piece Knorr Chicken Cube
- 6 to 8 cups water
- 3 tablespoons cooking oil
- Salt and ground black pepper to taste

## Instructions

1. Boil 3 cups water in a medium pot. Add the chicken breasts.
2. Cover and cook in medium heat for 15 to 18 minutes. You may add more water if needed.
3. Separate the chicken from the water. Let the chicken cool down and then shred. Set both shredded chicken and water aside.
4. Heat oil in a large soup pot. Sauté the garlic until it turns medium brown. Add onion, celery, and carrot. Continue to sauté for 2 to 3 minutes.
5. Add the shredded chicken. Stir and cook for 1 minute.
6. Add the hot dog. Quickly stir and then pour the water used to boil the chicken. Also pour the remaining water. Let boil.
7. Add the Knorr Chicken Cube. Stir. Cover and cook for 3 to 5 minutes.
8. Put the elbow macaroni in the pot. Cook for 10 minutes.

9. Add the cabbage. Stir and cook for 3 to 5 minutes. Note: you can add more water if needed.
10. Pour the evaporated milk. Stir, let boil, cover and cook for another 3 minutes.
11. Add salt and ground black pepper to taste.
12. Transfer to a serving bowl. Serve.
13. Share and enjoy!

### **Nutrition**

Serving: 4g | Calories: 560kcal | Carbohydrates: 60g | Protein: 33g | Fat: 20g | Saturated Fat: 5g |  
Cholesterol: 79mg | Sodium: 498mg | Potassium: 1077mg | Fiber: 6g | Sugar: 16g | Vitamin A: 4485IU  
| Vitamin C: 49mg | Calcium: 312mg | Iron: 1.9mg