

Cazuela

Season: Any

Type: Chile Soup

Difficulty: 

Serves: 4-6

From the Garden: Pumpkin, potato, corn, carrot, parsley

Equipment:	Ingredients:
Measuring cups and spoons	6 chicken drumsticks
Large saucepan	3 cups cubed peeled pumpkin
Wooden spoon	6 small potatoes, peeled
Strainer	6 slices of corn on the cob
Chopping boards and mats	3 carrots, cut into large dice
knives	1 ½ L water
	3 tsp stock powder
	1 cup rice
	Salt and pepper to taste
	Minced fresh parsley

Method:

- In a large saucepan, place the chicken, pumpkin, potatoes, corn, carrots, water and stock powder;
- Bring to a boil. Reduce heat;
- Cover and simmer for 15 minutes.
- Meanwhile, wash rice well in leave to strain.
- Add the rice to the saucepan and simmer for a further 15 minutes or until chicken is done and vegetables are tender.
- Season with salt and pepper and parsley.