

Slow Cooker Asian Chicken Soup



Broth Ingredients

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| 1.5 lbs bone-in chicken thighs, skin and excel fat removed | |
| 1 small yellow onion | 3 medium carrots, peeled |
| 10 sprigs fresh cilantro | 8-oz whole baby bella mushrooms |
| 2 cloves garlic | 4 cups low-sodium chicken broth |
| 3-inch piece ginger, (unpeeled), sliced | 1 tablespoon soy sauce |
| 10 black peppercorns | 1 tsp sesame oil |

For Serving:

- 8 oz thin spaghetti, cooked, rinsed in hot water
- 1 head bok choy, chopped
- Sliced scallions
- Fresh cilantro leaves

Instructions

1. Combine all broth ingredients except soy sauce and sesame oil in a 5 or 6-quart slow cooker with 2 cups water. Stir, cover, and cook on low for 6-8 hours, until chicken is falling off the bone.
2. Strain broth into a pot. Set aside chicken, carrots, and mushrooms. Discard other solids.
3. Return broth to the slow cooker and turn heat to high. Add soy sauce and sesame oil, plus more to taste. Add sliced bok choy and cook, covered, until bok choy is crisp-tender, 10-15 mintues.
4. Cook spaghetti in the pot used in step 2, according to package directions. Rinse in hot water and add a little olive oil to keep the noodles from sticking together.
5. Shred chicken, discarding bones, slice carrots, and halve the mushrooms. Divide among 4-6 bowls.
6. Add approximately ¼ cup cooked spaghetti to each bowl. Add the soup to the bowls. Top with scallions and cilantro.

