Mushroom and/or Chicken Rustic Onion Stew

Required Ingredients

- 1kg Chicken/Mushroom
- 1 bushel of radishes
- 5 Celery stalks
- 1 Onion
- 2 Kale leaves
- 6 Cups water
- 3 packs / 90g onion soup mix
- 8 tbsp Corn Starch
- 3 tbsp Greek seasoning
- 2 tbsp Dill
- 1 tbsp Oil

Directions

- Preheat oven to 425°F
- Dry chicken
- Wash and cut mushrooms
- Toss in 1 tbsp Oil
- Season with 3 tbsp Greek Seasoning mix
- Cook in oven for 18-20 minutes
- Wash and dry remaining produce
- Keep radish leaves for the stew
- Slice radishes, celery, onion
- Add 3 cups of water and soup mix to pot, set to high heat
- Create a Corn starch slurry with 6 cups of cold water and 8 tbsp of corn starch
- Once boiling, introduce slurry to soup, stirring constantly
- Add all produce to the pot
- Reduce heat to medium
- Remove chicken and mushrooms from oven
- Slice chicken
- Add chicken and mushrooms to pot
- Mix thoroughly



Revision #2
Created 27 July 2025 21:16:54 by Admin
Updated 27 July 2025 21:47:50 by Admin