**Gaddi's Chicken Soup**

Ingredients:

* Cooking **oil**
* 2 large **onions**, rough chopped
* 1 kg (2.2 lbs.) **chicken** wings or whole chicken: The objective is to get flavor at a low cost.
* sweet or Hungarian **paprika**
* pinch of **black pepper**
* pinch of **turmeric** (כורכום)
* pinch of **salt**
* random **veggies**, thinly sliced or rough chopped
* Kettle of **water**
* pinch of coriander (כוסברה)
* Bundle of dill (שמיר) tied up—not loose, stalks and all
* Optional: your favorite **seasonings**
* ???? Potatoes
* 4 **eggs**, beaten
* 1 tsp **sesame oil**

יש אפשרות להוסיף למרק קטניות שונים כגון חומוס שעועית לבנה עדשים שונים

רק כשהם מבושלים

Instructions:

* Over a medium-high flame, heat **oil** in a stock pot. Add **onions** and sauté until they appear translucent.
* Add in the **chicken**. Stir it around until you notice that its juices have been released.
* Add and mix **paprika**, **black pepper**, **turmeric**, and **salt**. Note the time.
* Boil a kettleful of **water**.
* 2 minutes after seasoning, add the **veggies**. Stir long enough to ensure each vegetable slice is thoroughly covered in liquid.
* Add the kettleful of boiled **water** to the pot. Let cook for 15 minutes.
* Remove the **chicken**, set aside.
* Add the **coriander**, **dill**, and any optional **herbs & spices**.
* After these have cooked for 30 minutes, remove and dispose of the dill.
* Taste and adjust seasonings to taste.
* Lower flame to avoid boiling and cook another ??????????.