Chicken and Israeli Couscous

4 carrots - diced and lightly browned

4 celery stalks-diced diced and lightly browned

4 cups ( plus) chicken broth

1 lb whole chicken breasts

1 onion- chopped diced and browned

fresh ginger - sliced

fresh thyme if available

Tumeric ( I did not add this, but called for in recipe')

1 cup Israeli Couscous

Add chicken broth, and couscous to the vegetables and then add the whole chicken

breasts. Nestle down in the couscous and cook in the broth/ couscous mix until

chicken reaches 165'F. Take out chicken and shred and return to soup pot. Add thyme,

salt, pepper.

In addition I add chopped and browned shitaki mushrooms, and added mushrooms.

and chopped kale to the soup. May need to add more chicken broth if too thick.