**Chicken Curry Soup**

Bob's Red Mill Soup Mix package

3 tbsp olive oil

3 chicken breasts cut into bitesize pieces\

1 medium onion, chopped

4 cloves garlic

2 tbsp garam masala

1 tsp curry powder

8 cups chicken stock

2 bay leaves

1.5 cups whole grains & beans soup mix (Bob's Red Mill)

Brown the chicken over medium-high heat for about 6 minutes (might need to do this in two batches).  Add the onion and saute until translucent (5-7 minutes).  Add the garlic and saute 1 minute.  Add the garam masala and curry powder and saute until aromatic (but not burned; 0.5 to 1 minute).  Add the stock and scrape brown bits from pan bottom.  Add bay leaves and soup mix, bring to a boil, and simmer for about 1.5 hours.  Add water if all liquid is absorbed.

12/1/14  Made this with leftover Thanksgiving turkey and 1 jar (about 6 cups) of last year's frozen broth.  Very tasty, but the few red beans in the soup mix still caused some farts.