

# Salt cod soup (Zuppa di baccala)

Yield: 6 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/bacalao-guisado-recipe-puerto-rican-style>

## Ingredients:

- 2/3 pound salt cod
- 1 1/3 pounds fresh cod
- 2/3 pound salt cod
- 1 white onion peeled
- 2 carrots small, peeled
- 2 sticks celery trimmed, pale green inner leaves reserved
- 2 cloves garlic peeled
- 1 bunch fresh flat leaf parsley stalks and leaves separated
- extra virgin olive oil
- 1 red chilli small dried, crumbled
- 2 1/4 cups plum tomatoes good-quality tinned
- 1 3/4 cups chicken stock light organic
- sea salt
- ground black pepper freshly
- 1 lemon