1. Put the chicken in a large stockpot and cover with cold water by about 3 inches. Bring to a boil, skimming off the foam that forms cook for 30 minutes, continuing to skim as necessary.

2. Add the onions, garlic, tomato, celery stalks, salt, and tablespoon of the hawayij. Simmer for another 30 to 45 minutes, or until the chicken is almost tender.

3. Then add the carrots, potatoes, and half of the parsley, dill, and cilantro. Simmer until the vegetables are cooked through. Serve as is, sprinkling each bowl of soup with more of the fresh herbs, or remove the skin and bones from the chicken, then put back in the soup, and refrigerate overnight. The next day, skim off the layer of fat from the top of the soup and reheat, garnishing the soup with the remaining herbs. Serve either way over rice with zhug, hawayij, and hilbe.