

# PEOPLE'S KITCHEN

## Chicken, leek & potato soup recipe



### Ingredients:

1lb chicken thighs

1oz butter or oil

2 x Leeks

1 x Carrots

1 x Stick Celery

1 x Onion

2 x large Potatoes

1 litre water

1 bay leaf, fresh thyme & parsley

Salt & pepper

## Method

1. Start by cooking the chicken thighs in the water – bring to the boil and simmer for 1 hour. Keep the stock and tear the chicken meat from the bones and keep to one side.
2. Heat the butter or vegetable oil in a large pan and add the onions, potatoes, celery, carrot and leeks. Cook for 3-4 minutes until starting to soften.
3. Add the chicken stock, herbs & seasoning and bring to the boil. Season well and simmer until the vegetables are tender.
4. If you like your soup smooth whizz with a blender or leave chunky. Reheat in a clean pan, stir in cream or crème fraîche if desired, add the shredded chicken, heat through and serve.
5. Enjoy with crusty bread & butter!



LOTTERY FUNDED



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