

PEOPLE'S KITCHEN

Chunky Chicken 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. Add the shredded chicken, check the seasoning, heat through and serve.
5. Enjoy with crusty bread & butter!



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