

Potato, Leek & Chicken Soup

Ingredients:

2 Leeks (Sliced)

5 - 6 Medium Red Potatoes

1 Medium Brown Onion (Diced)

3 Rashes of Bacon (Diced)

2 tbsp Oil

2 - 3 teaspoons powdered Chicken Stock

2 small Chicken Breasts (Cut into cubes) Salt & Pepper (optional) Water - approx 2 litres

Chopped fresh Parsley

Method:

1 In a pot add oil and cook onions & bacon until onion is soft, add leek and potato make sure leek is sliced and potato chopped into chunks.

2. Then add enough water to cover the potatoes and add chicken stock, stir, cook until potatoes are tender.

3. Once cook blend with an electric mixer.

4. Meanwhile cut the chicken breasts in cubes and add to the blended soup and cook for a further 5 minutes.