



Quick & Easy 30min Chicken, Sweetcorn & Potato Soup

Serves a family of 6



Ingredients

500g **Chicken**

5 **Potatoes**

1 **Onion**

250g **Sweetcorn**

4-5 packs **Noodles** of your choice

Parsley

Oil

Garlic

Water

Method

1. Fry the **chicken** in a pan with a bit of **oil**.
2. Once cooked, remove from heat and shred the chicken with a fork.
3. Dissolve the **vegetable stock** in a bit of boiling water and add it to the *chicken* to simmer for 10 minutes.
4. In large pot, saute the chopped **onion** and **garlic** in a bit of **oil**.
5. Add the peeled and cubed **potatoes** to the large pot to simmer until the potatoes are soft.
6. Puree everything in the large pot and let it simmer for 5 minutes.
7. Add the shredded *chicken*, **sweetcorn** and **spices** to the potatoes soup.
8. *Optional: Add small amounts of water at your discretion, if you'd like the soup to be thinner.*
9. Simmer for 5 minutes.
10. Lastly, add **noodles**
11. Let it simmer for 5 minutes.
12. Serve and enjoy

enjoy

