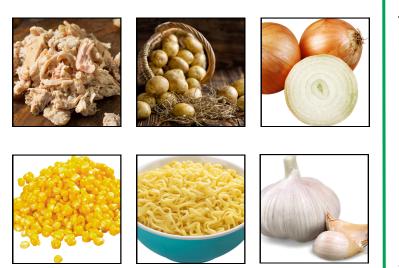


## Quick & Easy 30min Chicken, Sweetcorn & Potato Soup

## 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

## <u>Method</u>

- 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. Disolve 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

