



COOKING PASSION SINCE 1877

SIMPLE CHICKEN VEGETABLE SOUP BY ANNABELLE WHITE



Serves 6

INGREDIENTS

olive oil
1 small knob butter
1 onion, finely chopped
2–3 rashers bacon, rind removed, chopped
3 cloves garlic, crushed
2–3 stalks celery, chopped
2 large carrots, peeled, chopped
3–4 large Agria potatoes, peeled, chopped
2 tbsp fresh thyme
2–2½ litres chicken stock (see Cook's Tip)
410g can creamed corn
salt and pepper
chopped parsley, to serve
1–2 cups finely chopped cooked chicken meat, to serve

METHOD

In a large stockpot heat a little oil and the butter over a low heat. Sauté onion, bacon and garlic for a good few minutes, taking care it doesn't colour. Add celery, carrots, potatoes and thyme. Stir to coat vegetables with bacon mixture. After 3 minutes add stock and cook with the lid off until vegetables are soft.

Turn off heat, blitz with a hand-held blender or in a food processor until a nice consistency is reached, then add creamed corn. Season well then add parsley and chicken to each bowl and serve.

COOK'S TIP: A trip to the butcher for a \$2 bag of chicken frames/ carcasses is the perfect start to this soup. Simply place them in a stockpot and fill with cold water. Add a roughly chopped carrot and onion, bring to the boil and then simmer for 2 hours. Allow to cool then remove and discard bones. Taking any meat off the bones is a bonus and can be added back into the soup just before serving.