

CHICKEN AND VEGETABLE SOUP

Ingredients

2 tablespoons olive oil
1 leek, halved, washed, thinly sliced
2 garlic cloves, crushed
1 large carrot, peeled, diced
2 sticks celery, diced
2 small zucchinis, diced
1 swede or turnip, peeled, diced
1 1/4 cups dry soup mix, rinsed (see note)
8 cups Campbell's Real Stock Chicken
1kg skinless chicken lovely legs



Method

Step 1

Heat oil in a large saucepan over medium heat. Add leek and garlic. Cook, stirring, for 2 minutes or until soft but not coloured. Add carrot, celery, zucchini and swede. Cook for 2 minutes. Stir in soup mix, stock, chicken and 1 cup cold water. Increase heat to high. Bring to the boil.

Step 2

Reduce heat to low. Simmer, partially covered, stirring occasionally, for 1 hour or until soup mix and vegetables are tender.

Step 3

Remove chicken legs from soup. Allow to cool slightly. Remove meat from bones. Roughly chop chicken meat and add to soup. Season with salt and pepper. Ladle soup into warmed bowls. Serve.