



Leek, Smoked Chicken, Broad Bean and Savoy Soup

Ingredients

2tbs olive oil
1 medium white onion finely chopped
1 garlic clove peeled and finely chopped
200g sliced leeks
100g shelled broad beans
100g shredded Savoy cabbage
1L chicken stock
200g shredded smoked chicken
Salt and cracked black pepper
Small bunch of flat leaf parsley roughly chopped
Extra virgin olive oil

1 Small rustic loaf

Serves 4

Prep 10 minutes / Cook 20 minutes

Cost £5.40 (for four)



Method

1. Over a low heat in a medium sized saucepan, fry the onion, garlic and leeks in the olive oil. Cook until soft, about 10 minutes
2. Add the chicken stock and bring to the boil. Add the broad beans, Savoy cabbage and smoked chicken and cook for a further 5 minutes
3. Season with salt and pepper.
4. Serve in warmed bowls with extra virgin olive oil and bread