

THE KITCHEN

KIDS IN

Nana's Chicken Soup With Joshua

Ingredients:

- 2 Litres of chicken stock (salt reduced)
- 6 x Chicken Thighs
- 2-3 x Medium Carrots
- 2 x Medium Onions
- 4-6 x Medium Sticks Celery
- 2 x Garlic Cloves
- 1/2 tsp Chilli Flakes (optional)
- Olive Oil

Method:

Cut carrots in quarters then slice thinly, slice onion and celery in similar size, slice or crush garlic, fry in a little olive oil with chilli if using, add stock, bring to the boil then simmer till vegetables are soft. In the meantime chop chicken in small bite size pieces add to soup and cook for approximately 15-20minutes (Sometimes I add Risoni Pasta)
Add chopped chives.
Season with salt and pepper if required.

