

# SIMPLE CHICKEN SOUP

## for the soul

There is nothing more **comforting** than a **steaming hot bowl of soup** in Winter. It warms you up from the inside out and makes you instantly feel comforted and relaxed.

If this sounds like something you need then here is our **favourite Chicken Soup** recipe just for you.

**Enjoy!**



### Ingredients

Serves 5-6 generous helpings.

1 whole chicken, cut into portions	3-4 large potatoes, peeled and quartered
¼ cup of olive oil	4 cloves of garlic, crushed whole
1 packet of Brown onion soup	2tsp cracked black pepper
1 large soup pack (or 2 turnips (peeled), 4 carrots (peeled), 1 onion, 3 celery stalks with leaves, bunch of parsley (finely chopped), 4 leeks	Salt to taste
	1 chicken stock cube (crumbled)
	Cold water, enough to cover ingredients in soup pot

### Method

1. Sprinkle the packet of soup onto a plate and press chicken portions into it to cover each piece completely.
2. Heat up the olive oil in a large soup pot and brown the chicken well. Remove and set aside.
3. Roughly chop up the onion and fry in the same oil that you browned the chicken in, until light brown in colour.
4. Wash the celery, carrots, turnips and leeks in running water, remove leaves from celery. Roughly chop up celery leaves and set aside.
5. Roughly chop up the celery stalks, carrots, turnips and leeks. Add to pot and cook with lid on for 5 minutes until slightly softened.
6. Add the garlic, then the potatoes.
7. Add pepper and salt.
8. Add stock cube, and mix well.
9. Add chicken and celery leaves.
10. Top up the pot with enough water to cover all ingredients by at least 2cm.
11. Bring to a boil then simmer for 1 hour with lid on.
12. Add the finely chopped parsley 5 minutes before serving. Ladle with love and enjoy!

This Winter we are **donating towards Ladles of Love**, who promise to provide nutritious meals to as many people in need as they can.

You can sponsor a child or hungry person for as little as R150 a month. For more information on how much **Ignition Cares** and how you can get involved, **[click here](#)**.