

# Chicken & Mushroom Soup

## **Ingredients**

1½ pints chicken stock (1 stock cube per ¾ pint of water)  
1 small white onion  
1 leek  
1 stick of celery  
1 clove of garlic  
200g mushrooms  
50g Flour  
1 Tbsp olive oil  
Mixed herbs  
300g cooked chicken  
Crème fraiche

## **Method**

- Finely slice the onion, garlic, leek and celery.
  - Slice the mushrooms into small cubes
  - Shred the cooked chicken
  - Put the oil into a large pan and add the sliced onion, garlic leek and celery. Cook slowly without colouring the onions or garlic.
  - Add the mushrooms and cook for a further 3-4 minutes
  - Add a little mixed herbs for extra flavour
  - Add the flour and mix in thoroughly
  - Cook for 2-3 to cook the flour out
  - Add the hot chicken stock liquid in small amounts stirring continually
  - Bring the soup to the boil then lower to a simmer
- To finish the soup add the shredded chicken and a little Crème fraiche