

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