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Chicken and Mushroom Soup made in a Soup Maker

This creamy soup is loaded with flavour, perfect for a cold winter's evening. Pure comfort in a bowl!

Makes 1.6Ltr of soup

INGREDIENTS

- 2 tbsp olive oil
- 1 Medium Onion, finely chopped
- 1 Garlic Clove, chopped
- 240g Mushrooms, thinly sliced
- 100g Cooked Chicken, shredded
- 10g Parsley, chopped
- 1 Medium Potato, finely cubed
- 1Ltr Chicken Stock, fresh or made from a cube
- 100ml Whipping Cream

In a large frying pan add the olive oil and fry the onion until soft, but not browned. Add the garlic and mushroom, continue to cook until the mushrooms have softened.

Transfer to a soup maker (we suggest 7476555) with the shredded chicken, parsley, potatoes and stock. Select the smooth setting and wait for 21 minutes until the soup maker has finished.

Season with salt and pepper and serve with a drizzle of cream. Serve with crusty bread.

Recipe supplied by

