

CHICKEN, LENTIL AND SAMP SOUP



Serving: 4-6

Cooking Time: 45 min

Prep Time: 10 min

INGREDIENTS

- 30ml (2 tbsp) butter

- 1 large onion, finely chopped
- 2 garlic cloves, finely chopped
- 1 leek, finely chopped
- 2 celery sticks, finely chopped
- 2 potatoes, chopped
- 1 x can 410g lentils, washed and drained
- 40g samp and bean, ready prepared
- 500ml chicken stock
- 300g left over roasted chicken, shredded
- Salt, to taste
- Melted cheese, croutons to serve

INSTRUCTIONS

1. Heat the butter and sauté the onion, garlic and leek for a few seconds.
2. Add the celery, potatoes, lentil and samp and stir to combine. Pour in the stock and shredded chicken and season.
3. Cover and cook for about 30 minutes to heat through and serve with croutons