

TUSCAN STYLE BEAN AND CHICKEN SOUP



Serving: 4-6

Cooking Time: 50 min

Prep Time: 10 min

INGREDIENTS

- 30ml (2 tbsp) olive oil, plus extra for serving

- 1 onion, finely chopped
- 1 carrot, finely chopped
- 3 celery stalks, finely chopped
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- 2 garlic cloves, finely chopped
- 250g cabbage, shredded
- 1 baby marrow, thickly sliced
- 2 potatoes, chopped
- 1 x 400g can borlotti beans, drained
- 1 x 400g can chopped tomatoes
- 1 litre chicken stock
- 400g left over roast chicken, shredded
- Salt and freshly ground black pepper, to taste
- Toasted bread, to serve

INSTRUCTIONS

1. Heat the oil and sauté the onion, carrot, celery and garlic until the onion is translucent.
2. Add the cabbage and baby marrow and cook for a few minutes. Mix in the beans, tomato and cook until the liquid has slight reduced.
3. Pour in the stock, chicken and season. Simmer for about 30 – 40 minutes.
4. Put the bread in the bottom of the serving bowls and pour over the hot soup.